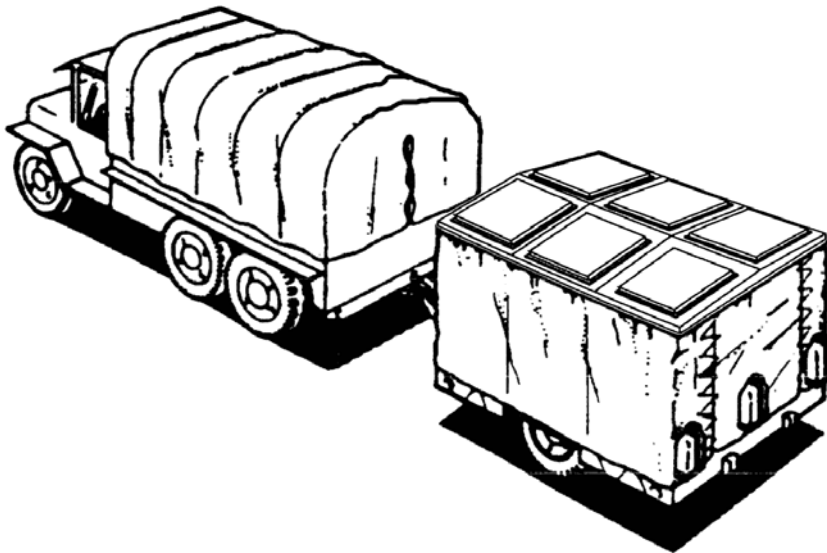


TECHNICAL MANUAL

**OPERATOR'S, UNIT AND DIRECT
SUPPORT MAINTENANCE MANUAL**

**KITCHEN, FIELD,
TRAILER MOUNTED**

MKT-75	NSN: (7360-00-138-7782)	EIC: YBC
MKT-75A	NSN: (7360-01-092-0470)	EIC: YBL
MKT-82	NSN: (7360-01-155-6020)	EIC: YBM
MKT-85	NSN: (7360-01-214-1176)	EIC: YBT
MKT-85S	NSN: (7360-01-246-4646)	EIC: (Air Force Only)
MKT-90	NSN: (7360-01-313-2238)	EIC: YCF
MKT-95	NSN: (7360-01-417-4635)	EIC: YCG
MKT-99	NSN: (7360-01-483-8617)	EIC: N/A



DISTRIBUTION STATEMENT A – Approved for public release; distribution is unlimited.

*This manual supersedes TM 10-7360-206-13, 1 June 1984, including all changes.

WARNING SUMMARY



WARNING FIRE OR EXPLOSION

Death or severe injury may result from explosion or fire if personnel fail to observe the correct operating procedures for M-2 Burner Units.

- The Model M-2 Burner Units should be moved a minimum of 50 feet from the kitchen and the fuel storage area prior to servicing.
- Immediately shut off the burner unit and remove it from the cooking rack or cabinet if the pressure gauge reaches the red area.
- Familiarize yourself with the location of the fire extinguishers and the ladders.



WARNING CARBON MONOXIDE/DIOXIDE GAS CAN KILL YOU

Carbon monoxide/dioxide gas is not visible and it has no smell, but it can kill you. Breathing air with carbon monoxide/dioxide produces symptoms of headache, dizziness, loss of muscular control, a sleepy feeling, and coma. Brain damage or death can result from heavy exposure.

- Carbon monoxide occurs in exhaust fumes of fuel-burning heaters, such as the M-2 and MBU Burner Units, and internal combustion engines. Carbon monoxide can become dangerously concentrated under conditions of no air movement. Precautions must be followed to insure crew safety when you operate this equipment.
- OPEN roof vents to provide ventilation and prevent the accumulation of carbon monoxide gas.
- BE ALERT at all times during kitchen operation for exposure symptoms. IMMEDIATELY VENTILATE the Kitchen. If symptoms persist, move affected crew to fresh air and keep warm. DO NOT PERMIT PHYSICAL EXERCISE: if necessary, give artificial respiration.

FOR ARTIFICIAL RESPIRATION REFER TO FM 21-11

**THE BEST DEFENSE AGAINST CARBON MONOXIDE POISONING
IS GOOD VENTILATION**



WARNING
FIRE AND EXPLOSION

At no time will the gasoline lanterns be hung any place other than the lantern hooks provided. Severe injury may result from fire or explosion if personnel fail to observe this procedure.



WARNING
SKIN CONTACT DANGER

The degreasing solvent, MIL-PRF-680, used to clean parts, is potentially dangerous to personnel and property. Avoid repeated and prolonged skin contact or inhaling of fumes.



WARNING
OPEN FLAME DANGER

Do not use near open flame or excessive heat. Flash point of solvent is 100°F (38°C) to 138°F (59°C). Solvent should be used only in a well ventilated area.



WARNING
SEVERE BURN DANGER

Severe burns may result if attempt is made to adjust roof vents, on 12 vent roof, from center aisle during kitchen operation. Any vent adjustment required during operation should be done from the outside ramps to prevent contact or upset of hot components.



WARNING
INJURY CAUTION

Injury to personnel or damage to equipment may result if rear leveling jack is not lowered before removal and detachment of the kitchen trailer from the towing vehicle.



WARNING
PRODUCTS NOT ALLOWED IN DISPENSER

Milk or milk type products are not to be put into Insulated Liquid Dispensers.



WARNING
INJURY AND DAMAGE CAUTION

Roof Assemblies used on models MKT-75, MKT-75A, MKT-82, MKT-85 and MKT-85S are not interchangeable with Roof Assembly used on model MKT-90, MKT-95, and MKT-99. Failure to comply with this warning can result in injury to personnel and damage to equipment.



WARNING
DANGER

Before raising roof jack, be sure to move pawl to latch position.



WARNING
POSSIBLE INJURY

Before lowering roof assembly, ensure jack handle does not swing free when pawl is moved to unlatched position.



**CAUTION
SAFETY**

Set handbrakes as soon as the trailer is located on its site. Failure to do so may cause the MKT to roll, causing possible injury.



**CAUTION
POSSIBLE DAMAGE**

Do not climb on top of kitchen roof during setup or operation of Kitchen. Damage to the roof assembly may result.



**CAUTION
POSSIBLE DAMAGE**

DO NOT PLACE ANYTHING ON THE KITCHEN ROOF DURING TRANSPORT OR OPERATION. Damage to the roof assembly may result.



**CAUTION
POSSIBLE DAMAGE**

Jacks must be raised and locked into position prior to movement. Lanyard securing lock pin for jack should be on outside of stabilizer arm to prevent cutting of lanyard.

CHANGE

NO. 1

HEADQUARTERS
DEPARTMENT OF THE ARMY
WASHINGTON, D.C., 31 JULY 2005

**TECHNICAL MANUAL
OPERATOR'S, UNIT AND DIRECT SUPPORT MAINTENANCE
FOR
KITCHEN, FIELD TRAILER MOUNTED**

MKT-75	NSN: (7360-00-138-7782)	EIC: YBC
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MKT-85S	NSN: (7360-01-246-4646)	EIC: (AIR FORCE ONLY)
MKT-90	NSN: (7360-01-313-2238)	EIC: YCF
MKT-95	NSN: (7360-01-417-4635)	EIC: YCG
MKT-99	NSN: (7360-01-483-8617)	EIC: N/A

DISTRIBUTION STATEMENT A: - Approved for public release; distribution is unlimited.

TM 10-7360-206-13, dated 31 March 2002, is changed as follows:

1. File this sheet in the front of the manual for reference.
2. This change implements the Army Maintenance Transformation and changes the Maintenance Allocation Chart (MAC) to Support Field and Sustainment Maintenance.
3. New or updated text is indicated by a vertical bar in the outer margin.
4. Added illustrations are indicated by a vertical bar adjacent to the figure number. Changed illustrations are indicated by a miniature hand adjacent to the updated area and a vertical bar adjacent to the figure number.
5. Remove old pages and insert new pages as indicated below.

Remove Pages

A/(B Blank)
 2028 Electronic Instructions/ Blank
 Sample 2028/ Envelope
 2028 Front/ Envelope
 2028 Front/ Envelope
 2028 Front/ Envelope
 2028 Front/ Envelope
 2028 Front/ Envelope

Insert Pages

A/(B Blank)
 2028 Electronic Instructions/ Blank
 Sample 2028 Front/ Back
 2028 Front/ Back
 2028 Front/ Back

6. Replace the following work packages with their revised version.

Work Package Number

WP 0055 00

TM 10-7360-206-13

C1

By Order of the Secretary of the Army

PETER J. SCHOOMAKER
General, United States Army
Chief of Staff

Official:

Sandra R. Riley
SANDRA R. RILEY

Administrative Assistant to the
Secretary of the Army
0516415

MICHAEL E. RYAN
GENERAL, USAF
Chief of Staff

Official:

GEORGE T. BABBETT

General, USAF

Commander, Air Force Materiel Command

Distribution:

To be distributed in accordance with IDN 251033, Operator's, Unit and Direct Support Maintenance requirements for TM 10-7360-206-13.

INSERT LATEST CHANGED PAGES/WORK PACKAGES. DESTROY SUPERSEDED DATA.

LIST OF EFFECTIVE PAGES/WORK PACKAGES

NOTE: The portion of text affected by the update is indicated by a vertical line in the outer margins of the page. Updates to illustrations are indicated by miniature pointing hands or vertical lines in the outer margins of the page in the area of the illustration changed. Zero in the "Change No." column indicates an original page or work package.

Dates of issue for original manual and changed pages / work packages are:

Original 31 March 2002
 Change 1 31 July 2005

TOTAL NUMBER OF PAGES FOR FRONT AND REAR MATTER IS 20 AND TOTAL NUMBER OF WORK PACKAGES IS 49, CONSISTING OF THE FOLLOWING:

Page/WP No.	Change No.	Page/WP No.	Change No.
Front Cover	0	WP 0028 00 (2 pgs)	0
a-d	0	WP 0029 00 (2 pgs)	0
i-(ii Blank)	0	WP 0030 00 (4 pgs)	0
iii-v/(vi Blank)	0	WP 0031 00 (6 pgs)	0
WP 0001 00 (8 pgs)	0	WP 0032 00 (6 pgs)	0
Chp 1 title page	0	WP 0033 00 (2 pgs)	0
WP 0002 00 (14 pgs)	0	WP 0034 00 (4 pgs)	0
Chp 2 title page	0	WP 0035 00 (2 pgs)	0
WP 0003 00 (2 pgs)	0	WP 0036 00 (2 pgs)	0
WP 0004 00 (2 pgs)	0	WP 0037 00 (4 pgs)	0
WP 0005 00 (82 pgs)	0	WP 0038 00 (2 pgs)	0
WP 0006 00 (4 pgs)	0	WP 0039 00 (2 pgs)	0
Chp 3 title page	0	Chp 7 title page	0
WP 0007 00 (2 pgs)	0	WP 0040 00 (4 pgs)	0
Chp 4 title page	0	WP 0041 00 (2 pgs)	0
WP 0008 00 (2 pgs)	0	WP 0042 00 (4 pgs)	0
WP 0009 00 (16 pgs)	0	WP 0043 00 (2 pgs)	0
Chp 5 title page	0	WP 0044 00 (2 pgs)	0
WP 0010 00 (2 pgs)	0	WP 0045 00 (2 pgs)	0
Chp 6 title page	0	WP 0046 00 (10 pgs)	0
WP 0011 00 (2 pgs)	0	WP 0047 00 (2 pgs)	0
WP 0012 00 (2 pgs)	0	WP 0048 00 (2 pgs)	0
WP 0013 00 (14 pgs)	0	WP 0049 00 (16 pgs)	0
WP 0014 00 (2 pgs)	0	WP 0050 00 (2 pgs)	0
WP 0015 00 (4 pgs)	0	WP 0051 00 (2 pgs)	0
WP 0016 00 (2 pgs)	0	WP 0052 00 (2 pgs)	0
WP 0017 00 (2 pgs)	0	WP 0053 00 (2 pgs)	0
WP 0018 00 (2 pgs)	0	Chp 8 title page	0
WP 0019 00 (2 pgs)	0	WP 0054 00 (2 pgs)	0
WP 0020 00 (2 pgs)	0	WP 0055 00 (10 pgs)	1
WP 0021 00 (2 pgs)	0	WP 0056 00 (18 pgs)	0
WP 0022 00 (2 pgs)	0	WP 0057 00 (4 pgs)	0
WP 0023 00 (2 pgs)	0	WP 0058 00 (2 pgs)	0
WP 0024 00 (2 pgs)	0	WP 0059 00 (4 pgs)	0
WP 0025 00 (4 pgs)	0	INDEX-1 – INDEX-6	0
WP 0026 00 (4 pgs)	0	Back Cover	0
WP 0027 00 (2 pgs)	0		

HEADQUARTERS, DEPARTMENTS
OF THE ARMY AND THE AIR FORCE
WASHINGTON, D.C., 31 March 2002

TECHNICAL MANUAL

**OPERATOR'S, UNIT, AND DIRECT
SUPPORT MAINTENANCE MANUAL**

KITCHEN, FIELD, TRAILER MOUNTED

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MKT-95	NSN: (7360-01-417-4635)	EIC: YCG
MKT-99	NSN: (7360-01-483-8617)	EIC: N/A

You can help improve this manual. If you find any mistakes or if you know of a way to improve the procedures, please let us know. Mail your letter together with DA Form 2028 (Recommended Changes to Publications and Blank Forms), located in the back of this manual, directly to: Commander, U.S. Army Soldier and Biological Chemical Command, ATTN: AMSSB-RIM-E(N), Kansas Street, Natick, MA 01760-5052. You may also send in your recommended changes via electronic mail directly to amssb-rim-e@natick.army.mil. A reply will be furnished to you. Instructions for sending an electronic 2028 may be found at the back of this manual immediately preceding the hard copy 2028.

Air Force - Mail AFTO Form 22 directly to: Commander, Warner Robins Air Logistics Center, ATTN: TILTA, 420 Second St., Robins Air Force Base, GA 31098-1640 in accordance with TO-00-5-1.

DISTRIBUTION STATEMENT A – Approved for public release. Distribution is unlimited.

* This manual supersedes TM 10-7360-206-13, dated 1 June 1984, including all changes.

HEADQUARTERS, DEPARTMENT OF THE ARMY

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HOW TO USE THIS MANUAL

This manual contains General Information, Operating Instructions, Operator Preventive Maintenance Checks and Services (PMCS), Troubleshooting, and Maintenance/Repair instructions for the Mobile Kitchen Trailer - Mounted (MKT).

Chapter 1 contains introductory information on the MKT and its associated equipment as well as a Theory of Operation. Chapter 2 includes operating instructions under usual and unusual conditions. Chapter 3 contents include operator troubleshooting, PMCS, and service procedures. Chapter 4 contains Operator Maintenance instructions. Chapter 5 contains Unit Troubleshooting procedures. Chapter 6 contains Unit Maintenance Procedures. Chapter 7 covers Direct Support Maintenance Procedures. Chapter 8 contains references and other supporting information. Chapter 8 also includes the Repair Parts and Special Tools List (RPSTL) which identifies those parts or tools which are unique to the operation and maintenance of this equipment.

Manual Organization and Page Numbering System. The manual is divided into six major chapters that detail the topics mentioned above. Within each chapter are work packages covering a wide range of topics. Each work package is numbered sequentially starting at page 1. The work package has its own page numbering scheme and is independent of the page numbering used by other work packages. Each page of a work package has a page number of the form XXXX YY-ZZ where XXXX is the work package number (e.g. 0010 is work package 10) and YY is the revision number for that work package and ZZ represents the number of the page within that work package. A page number such as 0010 00-1/2 blank means that page 1 contains information but page 2 of that work package has been intentionally left blank.

Finding Information. The Table of Contents permits the reader to find information in the manual quickly. The reader should start here first when looking for a specific topic. The Table of Contents lists the topics contained within each chapter and the Work Package Sequence Number where it can be found.

Example: If the reader were looking for instructions on "Preventive Maintenance Checks and Services", which is a Operator Maintenance topic, the Table of Contents indicates that Operator Maintenance information can be found in Chapter 3. Scanning down the listings for Chapter 3, "Preventive Maintenance Checks and Services" information can be found in WP 0010 00 (i.e. Work Package 10).

An Alphabetical Index can be found at the back of the manual, and lists specific topics with the corresponding work package.

**MOBILE KITCHEN TRAILER (MKT)
GENERAL INFORMATION**

SCOPE

This Technical Manual contains operation as well as preventative and corrective maintenance instructions for the Mobile Kitchen Trailer (MKT) (1) and its associated components consisting of an ice chest (2), insulated food containers (3), insulated liquid dispensers (4), a moveable cabinet (5), field tables (6), a griddle grease splash guard assembly (7), netting and curtains (8), strut, fabric holdout assemblies (9), tent pole assemblies (10), fuel cans (11), tray-pack lifter (12), serving tray-pack lifter (13), tray-pack warmers (14) hand can opener (15), mounted can opener (16), and water containers (17).

Type of Manual: Operator's, Unit, and Direct Support Maintenance.

Model Numbers and Equipment Names:

MKT-75 - Kitchen, Field, Trailer Mounted

MKT-75A - Kitchen, Field, Trailer Mounted

MKT-82 - Kitchen, Field, Trailer Mounted

MKT-85 - Kitchen, Field, Trailer Mounted

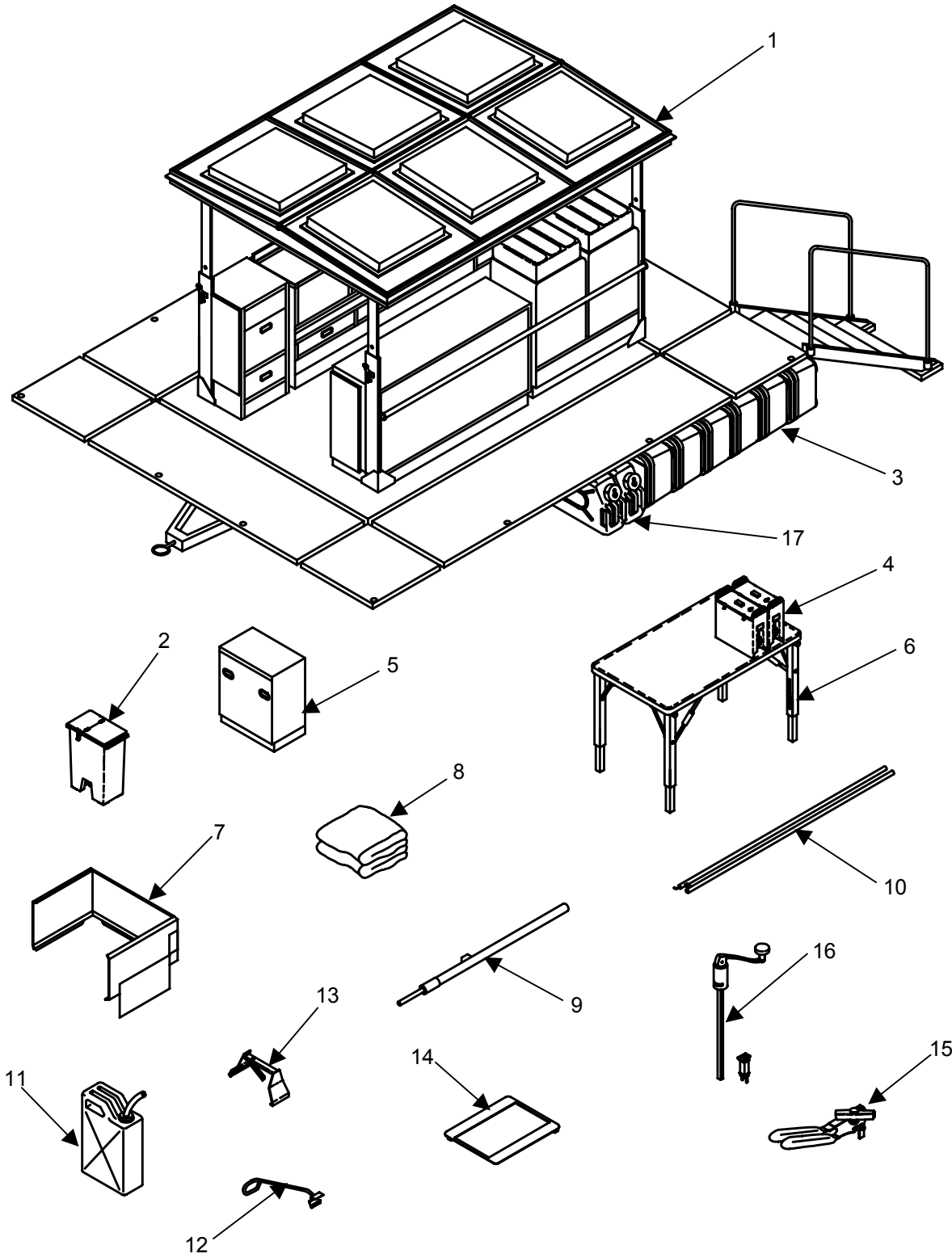
MKT-85S - Kitchen, Field, Trailer Mounted (Air Force Only)

MKT-90 - Kitchen, Field, Trailer Mounted

MKT-95 - Kitchen, Field, Trailer Mounted

MKT-99 - Kitchen, Field, Trailer Mounted

Purpose of Equipment: Feeding of personnel in the field.



MAINTENANCE FORMS RECORDS AND REPORTS.

Department of the Army forms and procedures used for equipment maintenance will be those prescribed by DA PAM 738-750, Functional Users Manual for The Army Maintenance Management System (TAMMS) (Maintenance Management Update).

REPORTING EQUIPMENT IMPROVEMENT RECOMMENDATIONS (EIRs).

If your MKT needs improvement, let us know. Send us an EIR. You, the user, are the only one who can tell us what you don't like about your equipment. Let us know why you don't like the design or performance. Put it on an SF368 Product Quality Deficiency Report. Mail it to: Commander U.S. Army Soldier and Biological Chemical Command; ATTN: AMSSB-RIM-L(N), Kansas St. Natick MA 01760-5052. We will send you a reply.

WARRANTY INFORMATION

MODELS MKT-75, MKT-75A, MKT-85, AND MKT-85S. These models are warranted by Penn Metals Fabricators, Inc. for 12 months. Warranty starts on the date found on DA Form 2410 or DA 2408-16 in the logbook. Report all defects in material or workmanship to your supervisor who will take appropriate action.

MODEL MKT-82. This model of the kitchen is warranted by Spinks Industries Inc. for 12 months. Warranty starts on the date found on DA Form 2410 or DA Form 2408-16 in the logbook. Report all defects in material or workmanship to your supervisor who will take appropriate action.

MODEL MKT-90. This model of the kitchen is warranted by Atlantic Industries, Inc. for 12 months. Warranty starts on the date found on DA Form 2410 or DA Form 2408-16 in the logbook. Report all defects in material or workmanship to your supervisor who will take appropriate action.

MODEL MKT-95. These models are warranted by Penn Metal Fabricators, Inc. for 12 months. Warranty starts on the date found on DA Form 2410 or DA Form 2408-16 in the logbook. Report all defects material or workmanship to your supervisor who will take appropriate action.

MODEL MKT-99. These models are warranted by Penn Metal Fabricators, Inc., for 12 months. Warranty starts on the date found on DA Form 2410 or DA Form 2408-16 in the logbook. Report all defects material or workmanship to your supervisor who will take appropriate action.

CORROSION PREVENTION AND CONTROL (CPC).

Corrosion Prevention and Control (CPC) of Army materiel is a continuing concern. It is important that any corrosion problems with this item be reported so that the problem can be corrected and improvements can be made to prevent the problem in future items.

While corrosion is typically associated with rusting of metals, it can also include deterioration of other materials, such as rubber or plastic. Unusual cracking, softening, swelling or breaking of these materials may be a corrosion problem.

If a corrosion problem is identified, it can be reported using SF 368, Product Quality Deficiency Report. Use of key words such as "corrosion", "rust", "deterioration" or "cracking" will ensure that the information is identified as a CPC problem. This form should be submitted to the address specified in DA Pam 738-750.

DESTRUCTION OF ARMY MATERIEL TO PREVENT ENEMY USE.

For procedures to destroy this equipment to prevent its use by the enemy, refer to TM 750-244-3, Procedures for Destruction of Material to Prevent Enemy Use.

NOMENCLATURE CROSS-REFERENCE LIST.

Common Name	Official Name
MKT	Mobile Kitchen Trailer
Kitchen	Kitchen, Field, Trailer Mounted
MKT-I	Mobile Kitchen Trailer, Improved
M2 Burner Unit	Burner Unit., M2/M2A/M2AW Safety Device.
MBU	Modern Burner Unit

LIST OF ABBREVIATIONS/ACRONYMS.			
Assy	Assembly	lt	Liter
AAL	Additional Authorization List	MAC	Maintenance Allocation Chart
BII	Basic Issue Item	MOD	Model
COEI	Component of end item	MSDS	Material Safety Data Sheet
CPC	Corrosion Prevention Control	MTOE	Modified Table of Org and Equipment
Cm	Centimeter	MWO	Modification Work Order
°C	Degrees Celsius	NBC	Nuclear, Biological, Chemical
°F	Degrees Fahrenheit	NIIN	National Item Identification Number
Disp	Dispenser	NSN	National Stock Number
EIR	Equipment Improvement Recommendation	POL	Petroleum, Oil and Lubricant
(Ea)	Each	QD	Quick Disconnect
EAT	External Airport Transport	REF	Reference
FRT	Front	RF	Right Front
gal	Gallons	RH	Right Hand
hr	Hour	RPSTL	Repair Parts and Special Tools List
HEX	Hexagon	RR	Right Rear
IAW	In Accordance With	RT	Right
in	Inches	SHT	Short
Kg	Kilogram	TMDE	Test, Measurement, Diagnostic Equipment
KIAS	Calibrated Indicated Air Speed	TOE	Table of Organization and Equipment
lbs	Pounds	U/M	Unit of Measure
LF	Left Front	UOC	Usable On Code
LH	Left Hand	WP	Work Package
LT	Left		

SAFETY, CARE AND HANDLING, WARNINGS, CAUTIONS AND NOTES.

Always pay attention to Warnings, Cautions and Notes appearing throughout the manual. They will appear prior to applicable procedures. Ensure you read and understand their content to prevent serious injury to yourself and others, or damage to equipment. The following are general safety precautions that are not related to any specific procedures and therefore do not appear elsewhere in this publication. These are recommended precautions that personnel must understand and apply during many phases of operation and maintenance.

FIRE EXTINGUISHERS

Familiarize yourself with the location of the fire extinguishers and the stairs. There are two fire extinguishers authorized for the kitchen.



WARNING FIRE OR EXPLOSION

BURNER UNITS

Death or severe injury may result from explosion or fire if personnel fail to observe the correct operating procedures for M-2 Burner Units. The Model M-2 Burner Units should be moved a minimum of 50 feet from the kitchen and the fuel storage area prior to servicing. Immediately shut off the burner unit and remove it from the cooking rack or cabinet if the pressure gauge reaches the red area.

Correct operating procedures should be observed when using the Modern Burner Unit (MBU). MBUs may only be used in an MKT where MWO 10-7360-206-30-1 has been applied. Death or severe injury may result from explosion or fire if personnel fail to observe the correct operating procedures for Modern Burner Units.

GASOLINE LANTERNS

Gasoline lanterns should not be hung any place other than the lantern hooks provided. Death or severe injury may result from fire or explosion if personnel fail to observe this procedure.



WARNING CARBON MONOXIDE/DIOXIDE GAS CAN KILL YOU

CARBON MONOXIDE/DIOXIDE GAS

Carbon monoxide/dioxide gas is not visible and it has no smell, but it can kill you. Breathing air with carbon monoxide/dioxide produces symptoms of headache, dizziness, loss of muscular control, a sleepy feeling, and coma. Brain damage or death can result from heavy exposure. Carbon monoxide/dioxide occurs in exhaust fumes of fuel-burning heaters, such as the M-2 and MBU Burner Units, and internal combustion engines. Carbon monoxide/dioxide can become dangerously concentrated under conditions of no air movement. Precautions must be followed to insure crew safety when you operate this equipment.

OPEN roof vents to provide ventilation and prevent the gradual accumulation of carbon monoxide gas. **BE ALERT** at all times during kitchen operation for exposure symptoms **IMMEDIATELY VENTILATE** the kitchen. If symptoms persist, move affected crew to fresh air and keep warm. **DO NOT PERMIT PHYSICAL EXERCISE:** if necessary, give artificial respiration. **FOR ARTIFICIAL RESPIRATION**

REFER TO FM21-11.



WARNING

ICE STORAGE CHEST

Do not try to move or lift a fully loaded ice storage chest alone. Injury may result. Reduce the weight of the ice storage chest by removing ice and/ or food prior to moving. Perform two-man lift using two handles on each side of ice storage chest.



WARNING

DRY CLEANING SOLVENT

The dry cleaning solvent, MIL-PRF-680, used to clean parts, is potentially dangerous to personnel and property. Avoid repeated and prolonged skin contact or inhaling of fumes.

Do not use near open flame or excessive heat. Flash point of solvent is 100°F (38°C) to 138° F (59°C). Solvent should be used only in a well ventilated area.



WARNING

SEVERE BURN DANGER

ADJUSTING ROOF VENTS (12- VENT TYPE)

Severe burns may result if attempt is made to adjust roof vents from center aisle during kitchen operation. Any roof vent adjustment required during operation should be done from the outside ramps to prevent contact or upset of hot components.



WARNING

LEVELING JACK ASSEMBLY

Injury to personnel or damage to equipment may result if rear leveling jack assembly is not lowered before removal and detachment of the kitchen trailer from the towing vehicle.

Jacks must be raised and locked into position prior to movement. Lanyard securing lock pin for jack should be on outside of stabilizer arm to prevent cutting of lanyard.

TRAILER HANDBRAKES

Set handbrakes as soon as the trailer is located on its site.



CAUTION POSSIBLE DAMAGE

KITCHEN ROOF

Do not climb on top of kitchen roof during setup or operation of kitchen. Damage to the roof assembly may result.

DO NOT PLACE ANYTHING ON THE KITCHEN ROOF DURING TRANSPORT OR OPERATION.
Damage to the roof may result.



WARNING SEVERE BURN DANGER

HOT TRAY-PACKS

Hot tray-packs can cause severe burns. Once a tray-pack has been removed from the water using the tray-pack lifter, the hot tray-pack can be handled with hot pads. The hot pads should be used to transfer the hot tray packs into Insulated Food Containers. Hot pads should not be used to handle open tray packs.



WARNING PRODUCTS NOT ALLOWED IN DISPENSER

INSULATED LIQUID DISPENSER

Milk or milk-type products are not to be put into Liquid Dispensers.

COMMON TOOLS AND EQUIPMENT

For authorized common tools and equipment, refer to the Modified Table of Organization and Equipment (MTOE), CTA 50-970, Expendable/Durable Items (Except: Medical, Class V, Repair Parts, and Heraldic Items), or CTA 8-100, Army Medical Department Expendable/Durable Items, as applicable to your unit.

All Special Tools, TMDE, and Support Equipment for the MKT are listed in TM 10-7360-206-23P entitled UNIT AND DIRECT SUPPORT MAINTENANCE REPAIR PARTS AND SPECIAL TOOLS LIST.

Repair parts are listed and illustrated in TM 10-7360-206-23P entitled UNIT AND DIRECT SUPPORT MAINTENANCE REPAIR PARTS AND SPECIAL TOOLS LIST.

EQUIPMENT CHARACTERISTICS, CAPABILITIES AND FEATURES.

CHARACTERISTICS	CAPABILITIES AND FEATURES
<ul style="list-style-type: none"> ! Expandable ! Self-contained ! Arrangement of equipment provides preparation counters, cooking area, and serving line ! Kitchen is covered by a manually-raised roof, including fabric sides which are installed for use when required ! Kitchen is mounted on a modified 1-1/2 ton M103A3 Trailer Chassis and is designed to be towed over country, as well as highway terrain, by a standard 2-1/2 ton tactical vehicle. ! The Kitchen, Field, Trailer Mounted, models MKT-90, MKT-95 and MKT-99 are certified for helicopter External Air Transport by the U.S. Army Soldier and Biological Chemical Command, Natick, MA. Certification is granted for the MKT-90, MKT-95 and MKT-99 for single point lift by the CH-47A/ B/ C/ D Helicopter at airspeeds up to 95 Calibrated Indicated Air Speed (KIAS). Certification is valid for the MKT-90, MKT-95, and MKT-99 only. Other versions of the MKT are not certified 	<p>Consists of: cooking equipment (griddle and cooking racks, ice chest, water pan, and cabinets), protected by a hard roof and, for weather protection, can be enclosed with a soft material system and packaged in a configuration to allow efficient preparation of A and B rations.</p> <p>Provides for approximately 250 personnel per meal serving A and B rations</p> <p>Capable of providing food service for approximately 300 personnel by heating and serving tray-pack rations (T-rations) in basic, hot and cold climatic conditions</p>

TM 10-7360-206-13

CHAPTER 1

**DESCRIPTION AND
THEORY OF OPERATION**

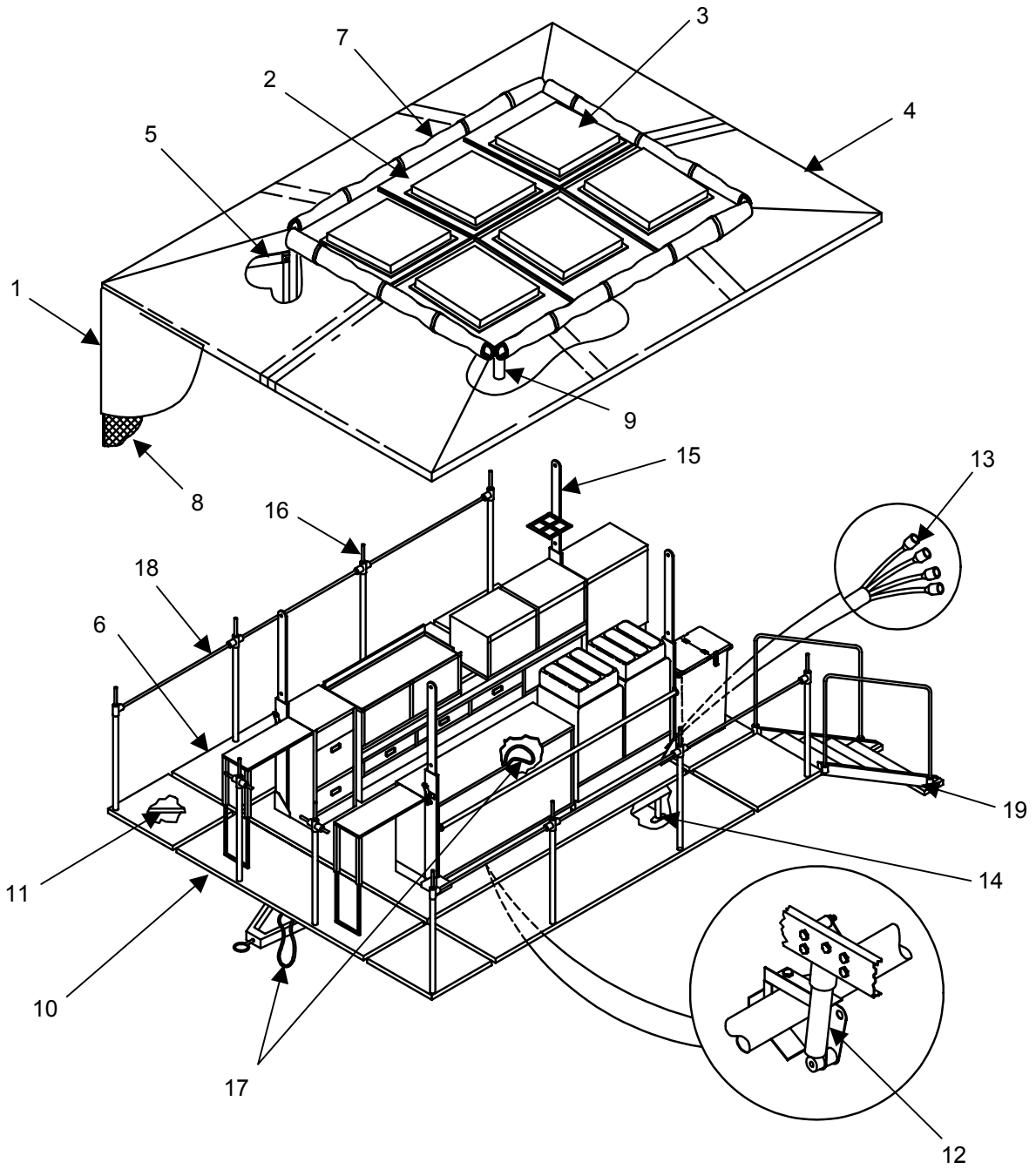
MOBILE KITCHEN TRAILER - MOUNTED (MKT)

MOBILE KITCHEN TRAILER (MKT)
LOCATION AND DESCRIPTION OF MAJOR COMPONENTS

The following are the major components of the Mobile Kitchen Trailer. A brief description of the function of each component and its location is detailed below.

Tentage (1) and Roof (2). The tentage (1) and roof systems (2) provide shelter for the Mobile Kitchen Trailer. The roof system comes with vent assemblies (3) that provide air circulation (come in either sets of six or twelve). The roof canopy (4), which is supported by the corner strut assemblies (5) extends over the ramp (6) to provide shelter. A travel cover (7) provides protection during travel. The tentage (1) is provided with screen (8) for added circulation. Fire extinguishers (9) are also provided.

Trailer (10). The trailer assembly (10) consists of the ramp (6) which is the platform for the system. Ramp corner struts (11) provide support to the ramp (6). Shock absorbers (12) protect components during travel. The taillight extensions (13) supply power to the taillights. The platform is leveled with the leveling jack (14). Corner posts (15) support the roof systems (2). Tentage (1) is attached to tent pole assemblies (16) with tie downs and straps (17). Safety rails (18) are inserted into pole assemblies (16) and corner posts (15). Ladders (19) are provided for access.

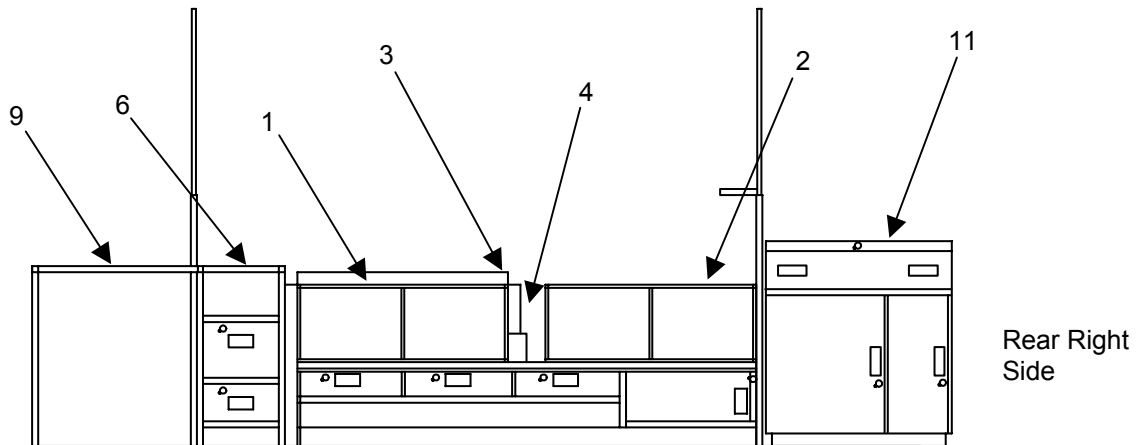
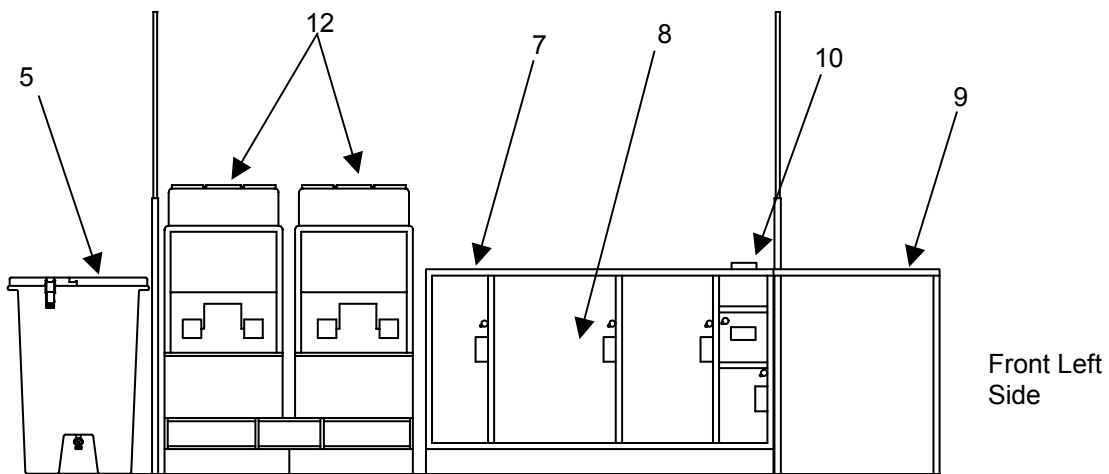


Griddle (1) and Cooking Racks (2). A griddle (1) and cooking racks (2) are provided for use in food preparation, and for use as a hot serving line when the roasting pan warmer adapters and insulated food container inserts are employed. A grease splash guard (3) and a grease funnel and catcher assembly (4) are also provided.

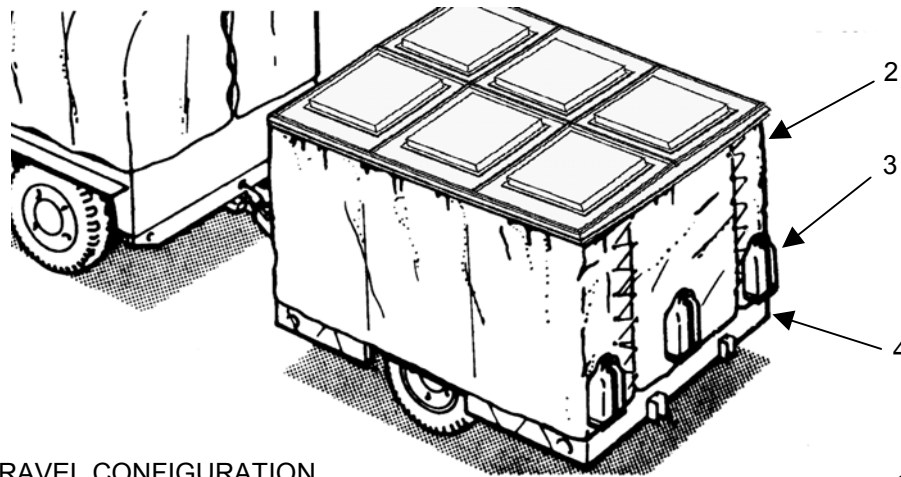
Ice Chest (5). An ice chest (5) is provided for food requiring cold storage, and for storing ice.

Water Pan (6), Counter Tops (7) and Cabinets (8). The cabinets (8) are storage areas for non-perishable foods and cooking equipment. Counter tops (7) and drop leaf tables (9) provide work space for food preparation. A can opener bracket (10) is attached to the counter top. The water pan (6) is located on the condiment cabinet under the cutting board and is provided for limited rinsing of small utensils and food. A moveable cabinet (11) is provided and can be positioned anywhere within the work area of the MKT.

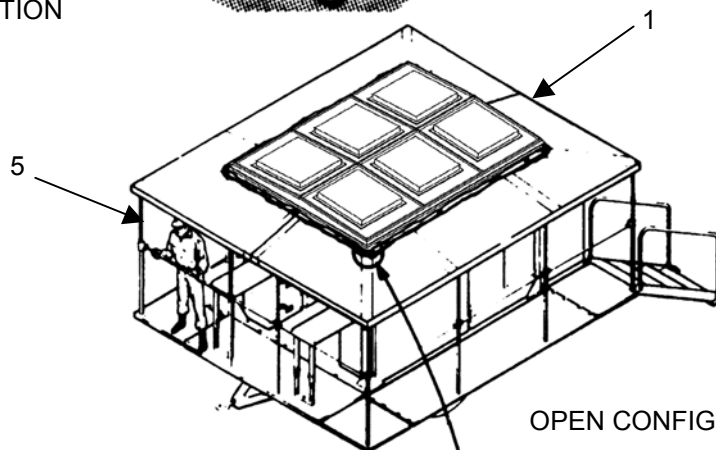
Cabinet Field Range (12). The cabinet field ranges (12) are used for baking and roasting.



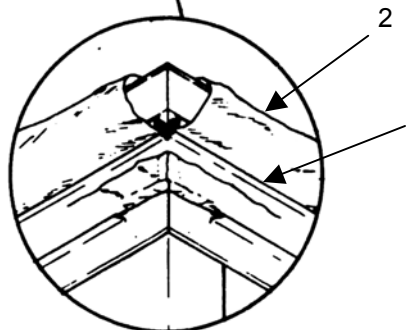
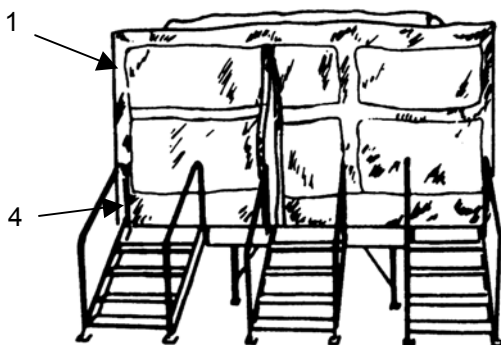
In the travel configuration, the roof canopy (1) is stowed and the travel cover (2) is secured around the exterior of the unit. Gasoline cans (3) are secured to the rear of the trailer (4). For the open configuration, the travel cover (2) is rolled and secured. The roof canopy (1) is attached to tent poles (5). For the foul weather configuration, the side walls are attached to the roof canopy (1) and secured to the trailer (4) for Kitchen tentage configurations (open, travel, or foul weather).



TRAVEL CONFIGURATION

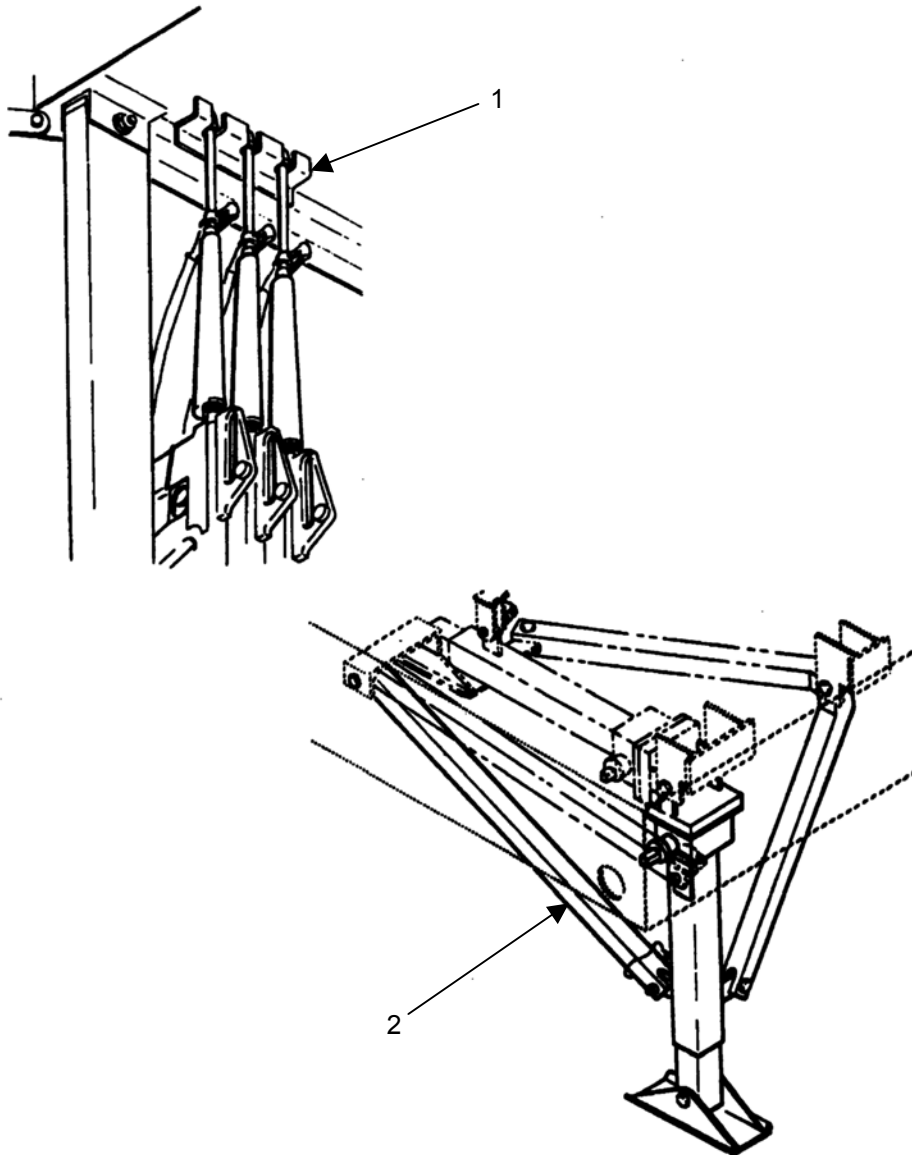


OPEN CONFIGURATION

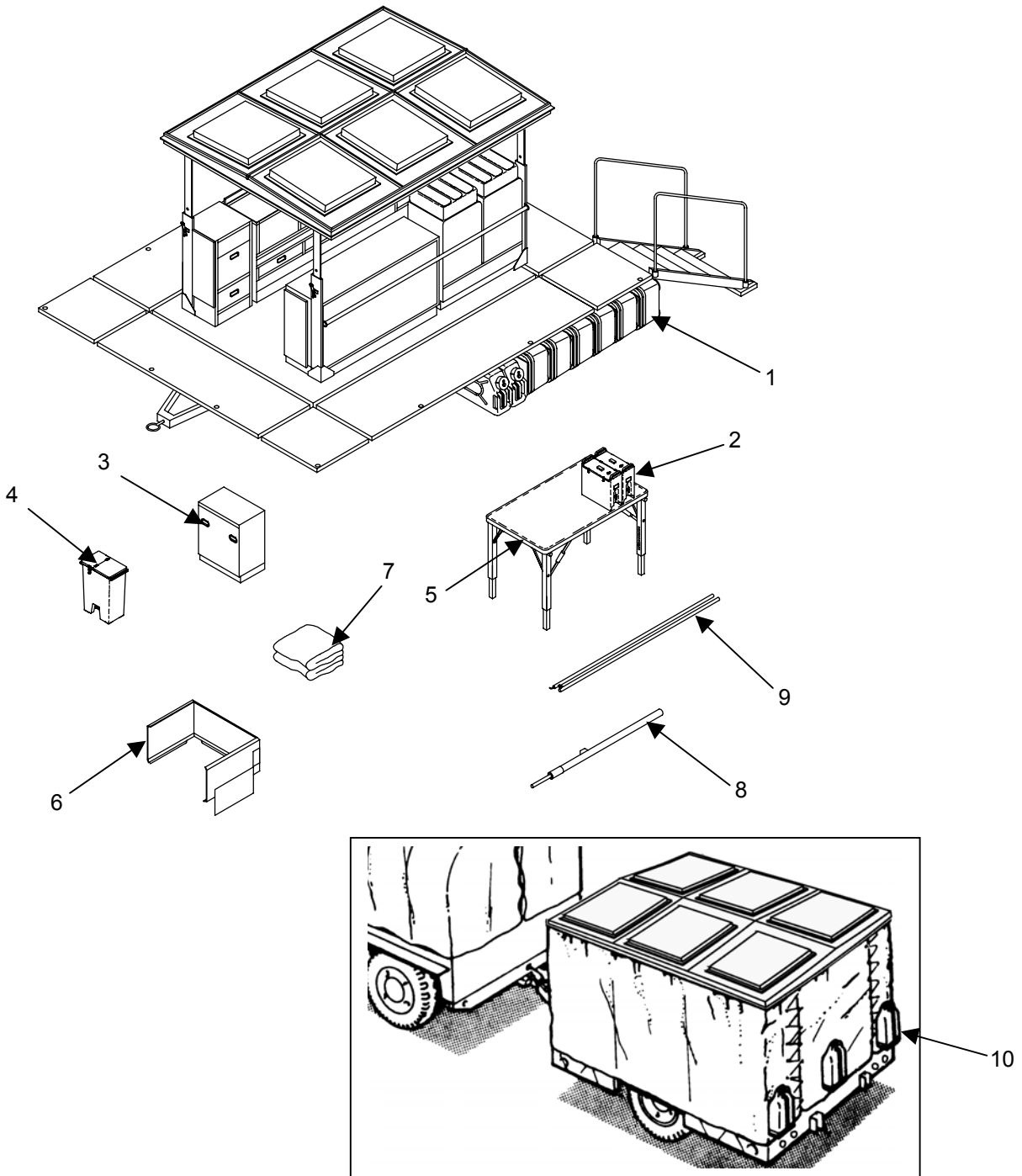


Rifle Rack (1). The rifle rack (1) provides storage for personnel rifles.

Leveling Jacks (2). The leveling jacks (2) maintain the Kitchen in a level position.

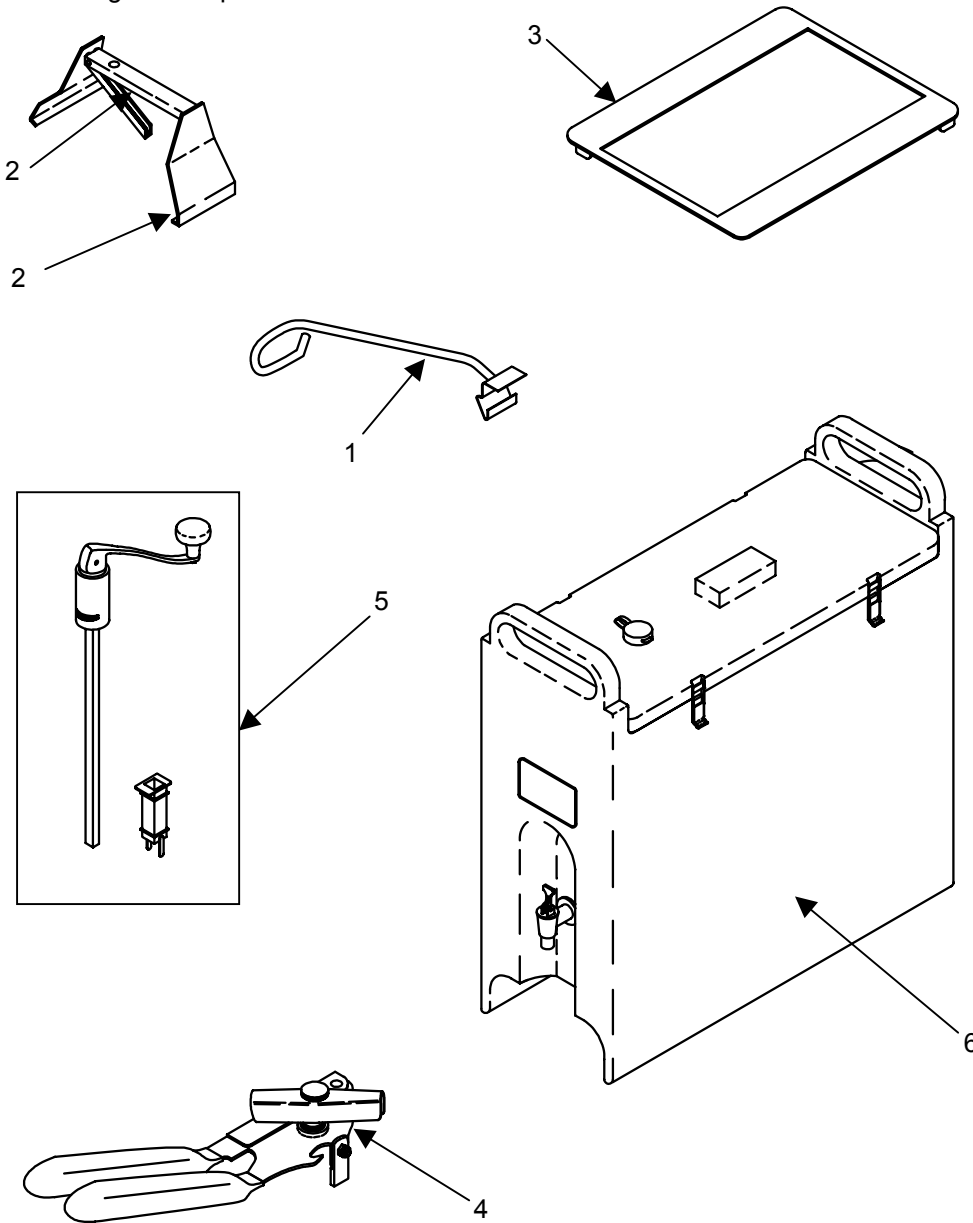


Additional Kitchen Components. Additional Kitchen components consist of insulated food containers (1), insulated liquid dispensers (2) a moveable cabinet (3) an ice chest (4), field tables (5), a griddle grease splash guard assembly (6) netting and curtains (7) strut, fabric holdout assemblies (8) tent pole assemblies (9); and gasoline cans (10).



Tray-Pack Feeding Components. The tray-pack lifter (1) is the long-handled utensil used to remove tray-packs from the hot water. The serving tray-pack lifter (2) is the utensil which clamps on either side of the tray pack. This utensil is used to move a hot tray-pack, once it has been opened, to the serving line. The tray-pack adapter warmers (3) support tray packs over hot water filled baking and roasting pans. This steam table function keeps tray-pack foods warm on the serving line.

Hand can openers (4) and a bracket mounted can opener (5) are provided to open tray-packs. The insulated liquid dispenser (6) is designed to maintain consumption temperatures of hot and cold beverages for serving or transport to a remote site.



MKT-I IMPROVEMENT KIT. An improvement kit has been made available that will permit the Unit to replace and therefore upgrade many of the components included in older models of the Mobile Kitchen Trailer.

Models of the MKT that can be upgraded are the MKT-75, MKT-75A, MKT-82, MKT-85, MKT-85S, MKT-90, and MKT-95. The current fielded version of the Mobile Kitchen Trailer, MKT-99, already has all of the enhancements offered in the MKT-I kit and does not require any modification. A complete illustrated listing of all the components of the MKT-I Kit can be found in WP 0059.

To apply the MKT-I Kit Upgrade to one of the MKT models listed above, refer to WP 0013 for complete instructions on the installation of the various components.

DIFFERENCES BETWEEN MODELS. The basic construction and configuration of all eight models is the same, except for roof and corner post redesign on later models. The roof assembly (1) of the MKT-85 has six vent assemblies (2).



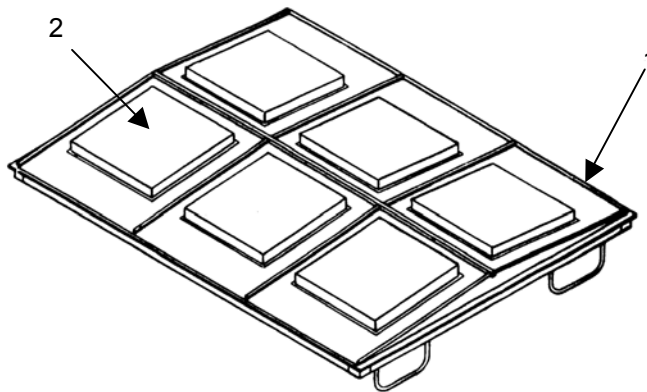
NOTE

Weight of dry kitchen is without fuel and water. Wet kitchen includes fuel and water.

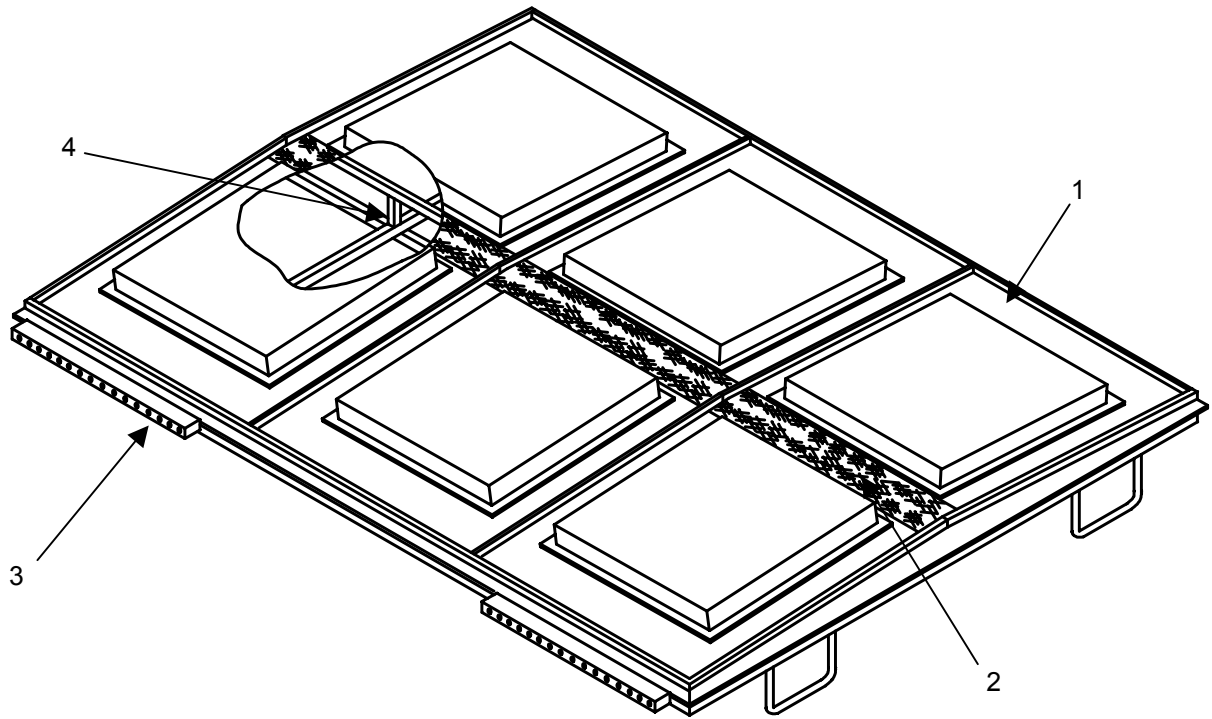


NOTE

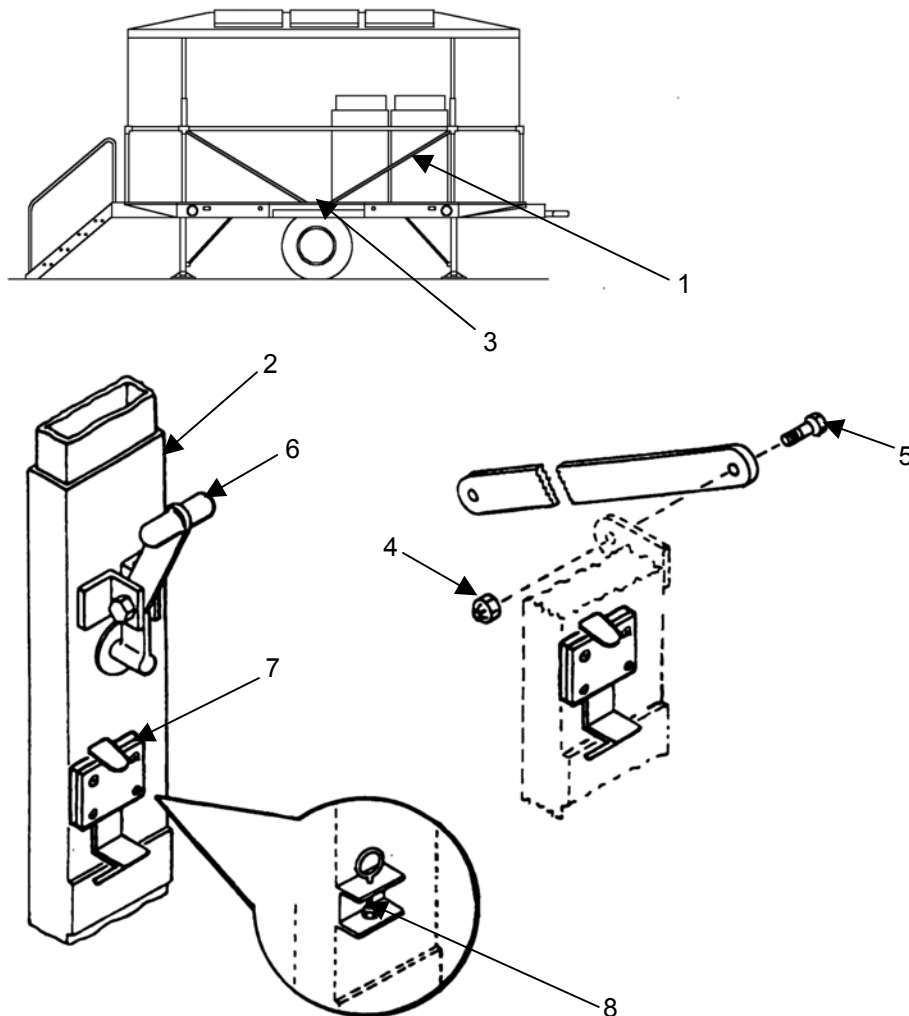
Refer to FM 55-450-3, "Multi Service Helicopter External Air Transport: Basic Operations and Equipment", and FM 55-450-4, "Multi Service Helicopter External Air Transport: Single-Point Load Rigging Procedures" for complete rigging instructions.



The roof assembly (1) for the MKT-90, MKT-95, and MKT-99 have a non-skid walkway (2), a rub pad (3), and side to side reinforcing cross beams and braces (4).



The MKT-85, MKT-90, MKT-95 and MKT-99 have a diagonal braces (1). The diagonal braces (1) are attached to the corner post (2) and the platform skirt assembly (3) with two sets of nuts (4) and bolts (5). The corner post (2) is configured with a locking device (6) and a z-bar latch (7). The corner post (2) for all other models are configured with a side ramp eye bolt latch (8). Each of the eight models, MKT-75, MKT-75A, MKT-82, MKT-85, MKT-85S, MKT-90, MKT-95 and MKT-99 are equipped with only these items noted by the appropriate used-on codes listed beside each of the items in WP 0056, Components of End Item (COEI) and Basic Issue Items (BII) Lists. The MKT-85S models are desert-sand colored units and are provided for the Air Force only.



The Kitchen, Field, Trailer Mounted, models MKT-90, MKT-95, and MKT-99 are certified for helicopter External Air Transport by the U.S. Army Soldier and Biological Chemical Command, Natick, MA. Certification is granted for the MKT-90, MKT-95 and MKT-99 for single point lift by the CH-47A/B/C/D Helicopter at airspeeds up to 95 KIAS. Certification is valid for the MKT-90, MKT-95 and MKT-99 only. Other versions of the MKT are not certified.

The MKT-90, MKT-95, and MKT-99 contain a separate instruction plate (1) next to the kitchen identification plate located on the right front skirt, which contains a sketch of a CH-47 helicopter with the statement "THIS ITEM IS CERTIFIED FOR HELICOPTER EXTERNAL AIR TRANSPORT AND SHALL BE RIGGED IN ACCORDANCE WITH RIGGING PROCEDURES CONTAINED IN FM 55-450-4".

If the MKT to be transported is not the MKT-90, MKT-95, or MKT-99 or does not have the Instruction plate described above, **DO NOT TRANSPORT THE ITEM BY HELICOPTER.**



NOTE!

Refer to FM 55-450-3. "Multi Service Helicopter External Air Transport: Basic Operations and Equipment", and FM 55-450-4, "Multi Service Helicopter External Air Transport: Single-Point Load Rigging Procedures" for complete rigging instructions.



EQUIPMENT DATA

The following technical and identification data pertains to the MKT and selected support equipment.

Equipment Specification Data

MANUFACTURERS:	
MKT Model	Manufacturer
MKT-82	Spinks Industries, Inc. Oak Grove Airport Fort Worth, TX 76110
MKT-75, MKT-75A, MKT-85, MKT-85S, MKT-95, MKT-99	Penn Metal Fabricators, Inc. 2103 New Germany Road Ebensburg, PA 15931
MKT-90	Atlantic Industries, Inc. 999 Jenkins Road Hardeeville, S. C. 29927-1169

FEEDING CAPACITY:
 MKT..... 250 Personnel Per Meal

DIMENSIONS:

Height 93 inches (travel)
 132 inches (operational)

Length.....171 inches (travel)
 201 inches (operational)

Width 92 inches (travel)
 152 inches (operational)

WEIGHT:

MKT-75	5480 lbs (dry)
	6020 lbs (wet)
MKT-75A	4680 lbs (dry)
	5220 lbs (wet)
MKT-82.....	4500 lbs (dry)
	5100 lbs (wet)
MKT-85.....	4680 lbs (dry)
	5220 lbs (wet)
MKT-85S	4680 lbs (dry)
	5220 lbs (wet)
MKT-90.....	4600 lbs (dry)
	5260 lbs (wet)
MKT-95.....	4600 lbs (dry)
	5260 lbs (wet)
MKT-99.....	6100 lbs (dry)
	6731 lbs (wet)

NOTE: Weight of dry kitchen is without fuel and water. Wet kitchen includes fuel and water.

ROOF ASSEMBLY:

12-Vent Assemblies	Used on MKT-75, MKT-75A, MKT-82, MKT-85S, MKT-85 (Serial No. 1 through 1493)
6-Vent Assemblies	Used on MKT-85 (Serial No. 1494 and sub)
6-Vent Assemblies	Used on MKT-90, MKT-95, MKT-99

MOBILE KITCHEN TRAILER (MKT)
THEORY OF OPERATION

General. The Mobile Kitchen Trailer (MKT) is an expandable self-contained mobile kitchen facility for preparation of A and B rations for approximately 250 personnel and tray-pack rations (T-rations) for approximately 300 personnel.

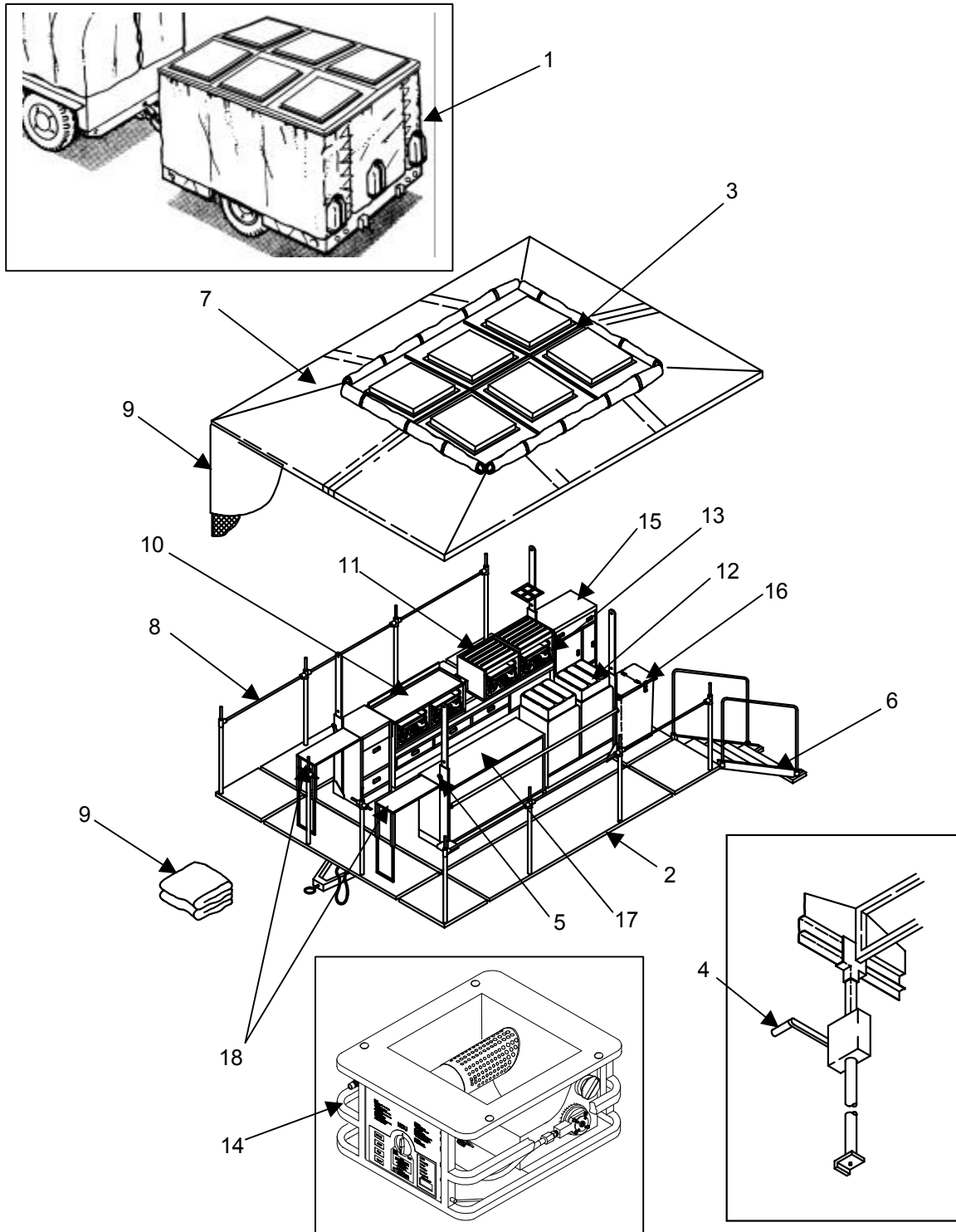
The MKT has the capability of opening, handling, serving and transposing tray-pack foods. Tray-pack menu items are hermetically sealed, half-size steam table containers in which about 105 ounces (3 kilograms) of food (10 to 25 servings) have been thermally processed. The tray-pack items can be transported and stored without refrigeration until needed.

THEORY OF OPERATION

The Kitchen is set up in the field by removing the travel covers **(1)**, leveling the trailer, and folding down the side and end ramps **(2)**. The roof assembly **(3)** is raised using the roof lifting jacks **(4)** and locked into position by the corner post locking assemblies **(5)**. Equipment stowed in the center aisle during movement is either moved to the end ramps **(2)** or set up outside the kitchen.

Three ladders **(6)** are installed to provide access to the Kitchen ramps **(2)** and the roof canopy **(7)** is extended. Side rails **(8)** are installed and netting or side curtains **(9)**, as determined by the weather, are installed for protection. The griddle **(10)**, cooking racks **(11)**, and field ranges **(12)** are set up and the M-2 burner **(13)** units or Modern Burner Units (MBU) **(14)** are installed.

Various storage cabinets **(15)** and an ice chest **(16)** are provided for food and condiment storage. Counter tops **(17)**, drop-leaf tables **(18)**, and a cutting board are provided for food preparation.



TM 10-7360-206-13

CHAPTER 2

OPERATOR INSTRUCTIONS

MOBILE KITCHEN TRAILER, MOUNTED (MKT)

**MOBILE KITCHEN TRAILER (MKT)
CONTROLS, INDICATORS, AND LABELS/INSTRUCTION PLATES**

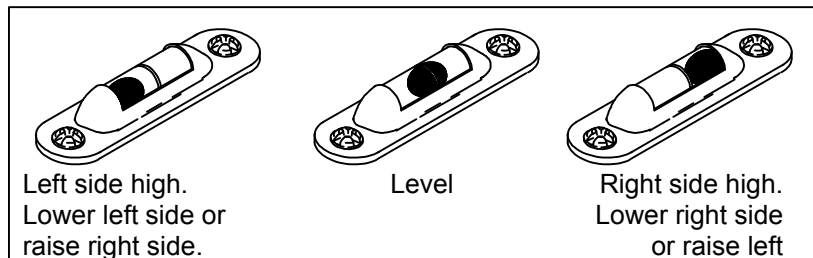
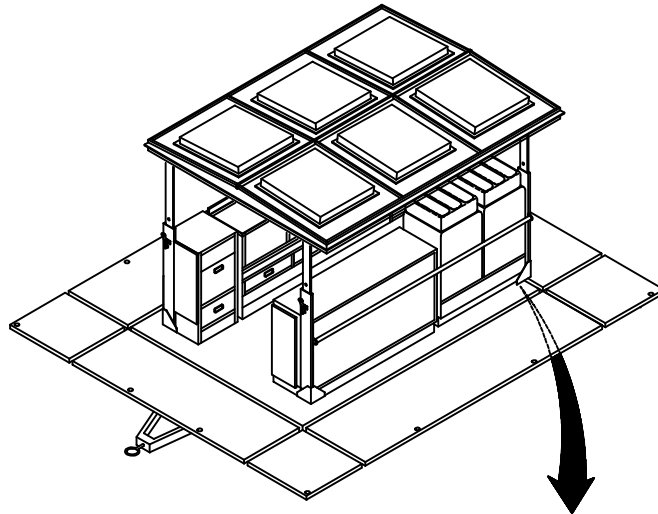
GENERAL

The following illustration shows the location and function of each control and indicator on the MKT and its associated equipment.



NOTE

Penn Metal's Kitchen Model MKT-85 Serial No. 328 & Subsequent. MKT-90, MKT-95, and MKT-99 are not equipped with bench level indicators on the left hand and right hand fold-down brace assemblies. Only two level indicators are supplied.

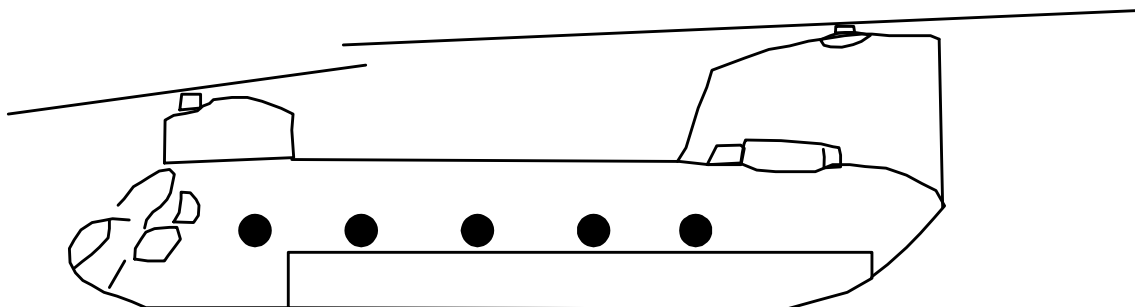


KEY	ITEM	FUNCTION
1	BENCH LEVEL INDICATORS	Indicators are used to make sure MKT is level. Indicators are located on the right front side of the ramp and three more located on the left rear side ramp.

LABELS AND INSTRUCTION PLATES

The following labels and instruction plates are found on the MKT components as indicated.

LOCATED ON SELECTED MKT-85's, AND ALL MKT-90, MKT-95, AND MKT-99 ONLY (Refer to WP 0002 for details)



***THIS ITEM HAS BEEN CERTIFIED FOR
HELICOPTER EXTERNAL AIR TRANSPORT AND
SHALL BE RIGGED IN ACCORDANCE WITH RIGGING PROCEDURES
CONTAINED IN FM 55-450-4***

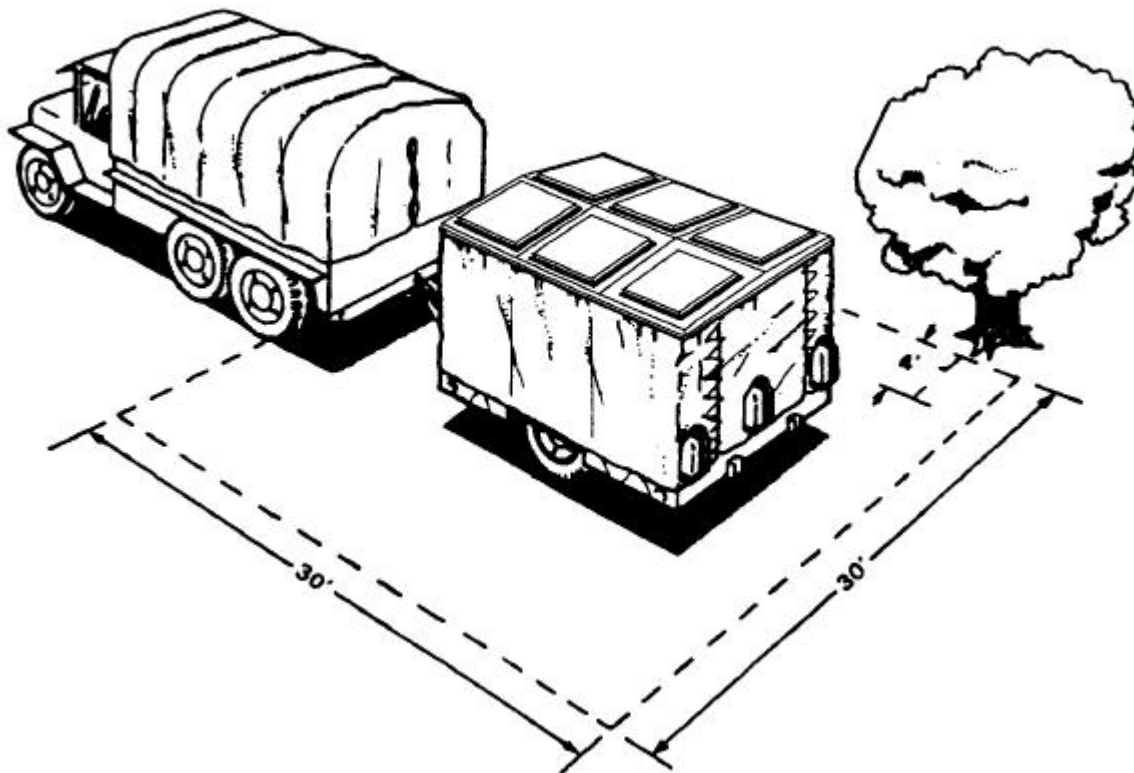
**MOBILE KITCHEN TRAILER (MKT)
OPERATION UNDER USUAL CONDITIONS**

PREPARING THE MKT FOR OPERATION**SITING REQUIREMENTS**

This section outlines the siting requirements of the MKT, as well as the installation, preparation, and operation of the MKT under usual conditions.

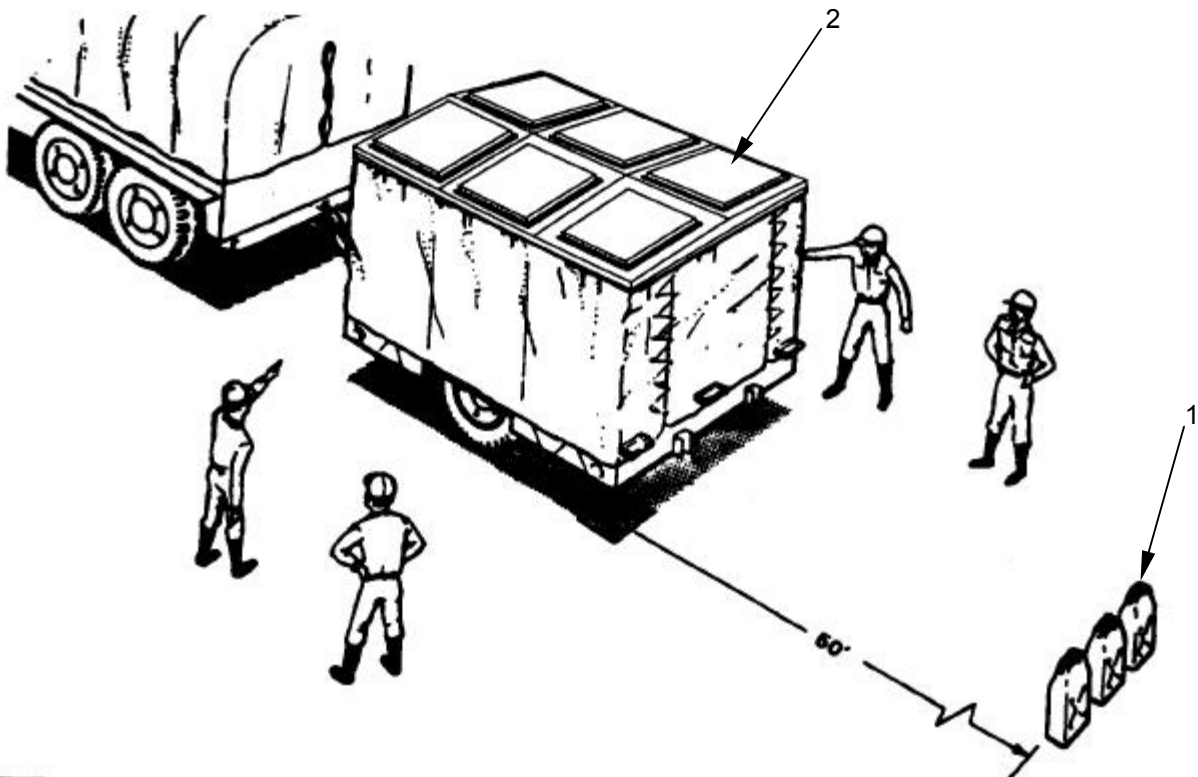
The site for the installation of the kitchen should be as level as possible, clear of large rocks and trees, and located on firm ground with good water drainage. The desirable area for normal operation is 30 feet by 30 feet with an overhead clearance of at least 11 feet. A minimum of 4 feet should be allowed between the kitchen (when it is packed up for travel) and any large obstacles in order to have enough room to expand the unit and install the ramps.

Be sure to orient the kitchen so that the rear entry will be on the side away from the wind.



Remove the three fuel containers (1) and stow them at least fifteen meters (about 50 feet) from the kitchen (2).

It takes four soldiers to set up the kitchen. This procedure should take about 30 minutes.



DISCONNECTING TOW VEHICLE FROM TRAILER**WARNING
INJURY CAUTION**

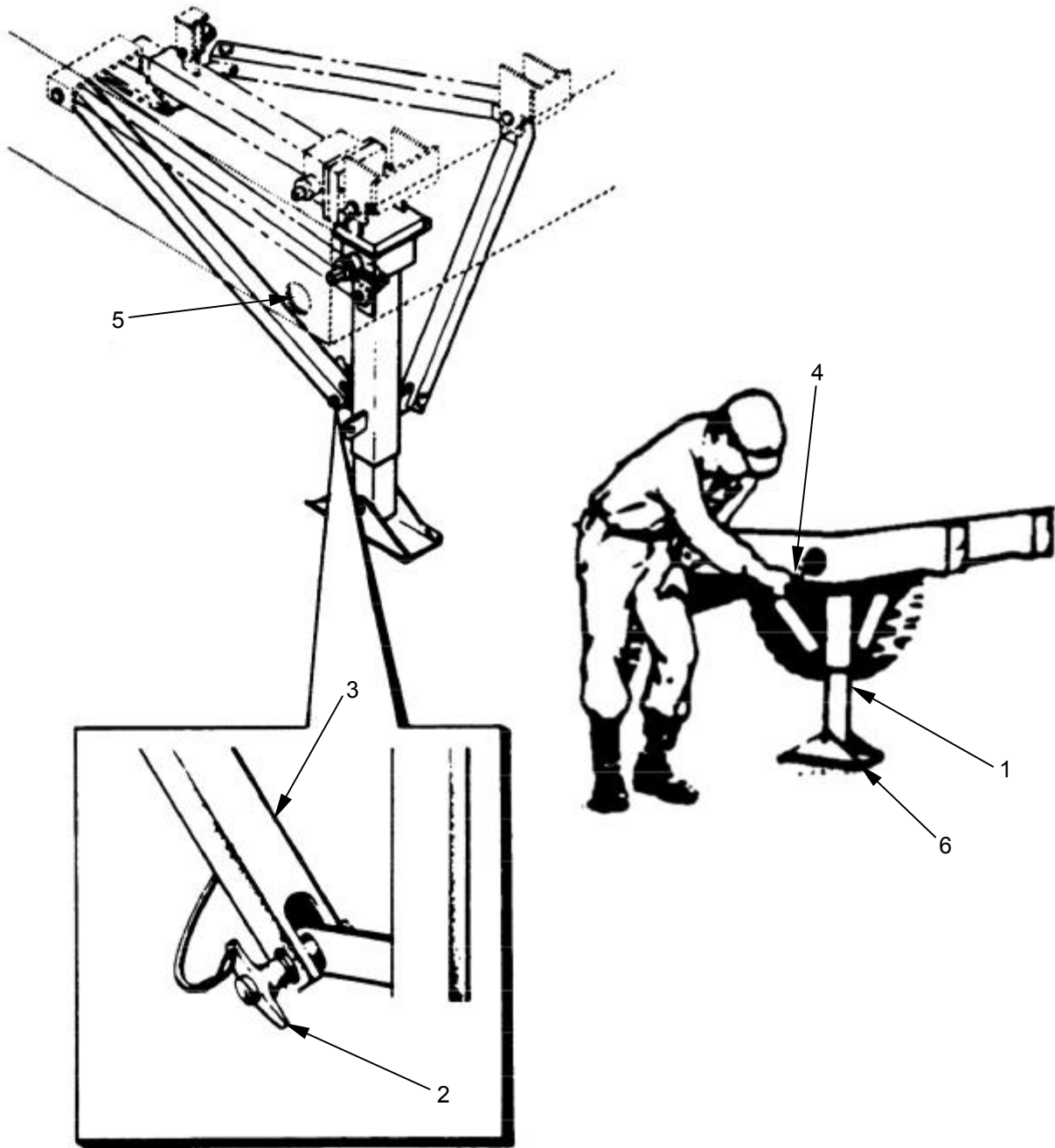
Before disconnecting trailer from towing vehicle, lower one or both rear leveling jack assembly into down position and lock to prevent the kitchen from tipping when it is released.

**WARNING
INJURY CAUTION**

The leveling jacks are heavy and will swing free when the push-lock pins are removed. To avoid serious injury keep your head out from under the trailer when lowering jacks.

Lower one or both of the rear leveling jacks **(1)**. Remove the push-lock pin **(2)** from the jack brace assembly **(3)** and let the jack brace **(3)** hang down. Now remove the push-lock pin **(2)** from the leveling jack **(1)**. Allow the leveling jack to swing down into a hanging position. Connect the jack brace **(3)** to the leveling jack **(1)** and secure the jack brace **(3)** with the push-lock pin **(2)**.

Lift side travel covers to remove the jack handles **(4)** from their storage locations on the side ramps. Remove the jack handle **(4)** from its storage place on the side ramp. Insert the jack handle **(4)** into the leveling jack **(1)** through the hole in the trailer frame **(5)**. Turn the handle to lower the jack foot pad **(6)** to within 4 to 6 inches of the ground.

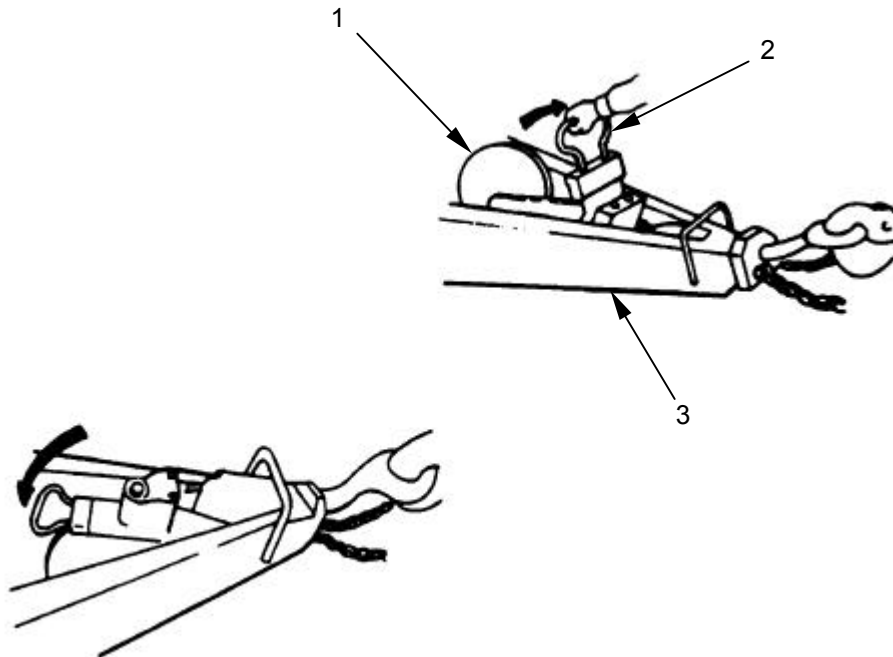




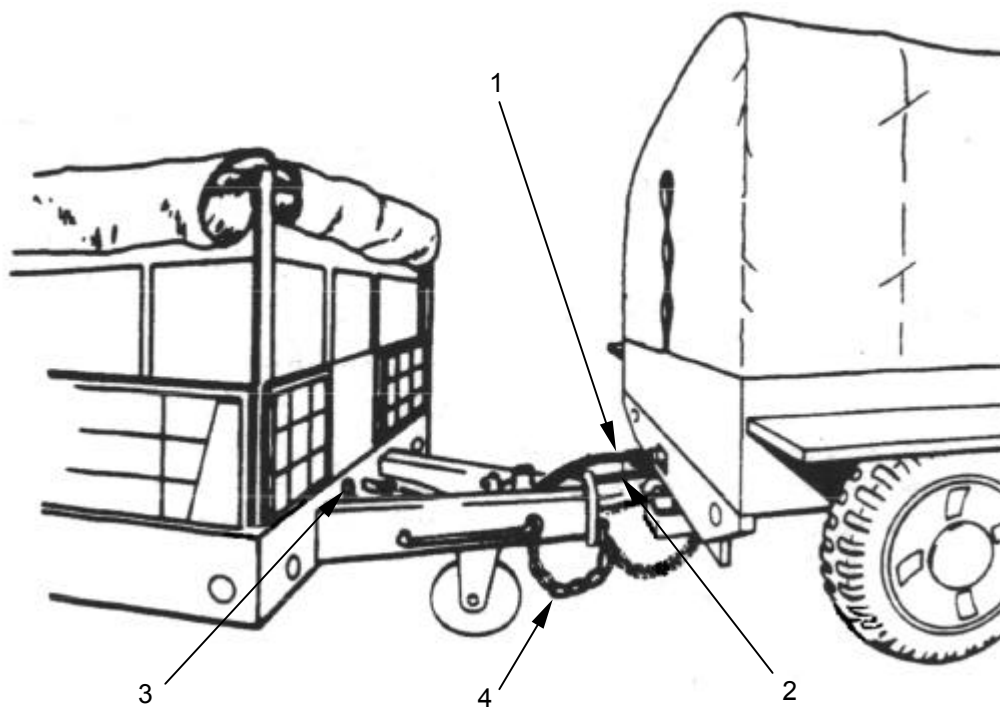
WARNING
INJURY CAUTION

The wheel assembly weighs about 50 pounds. Position one man on each side when lowering wheel assembly.

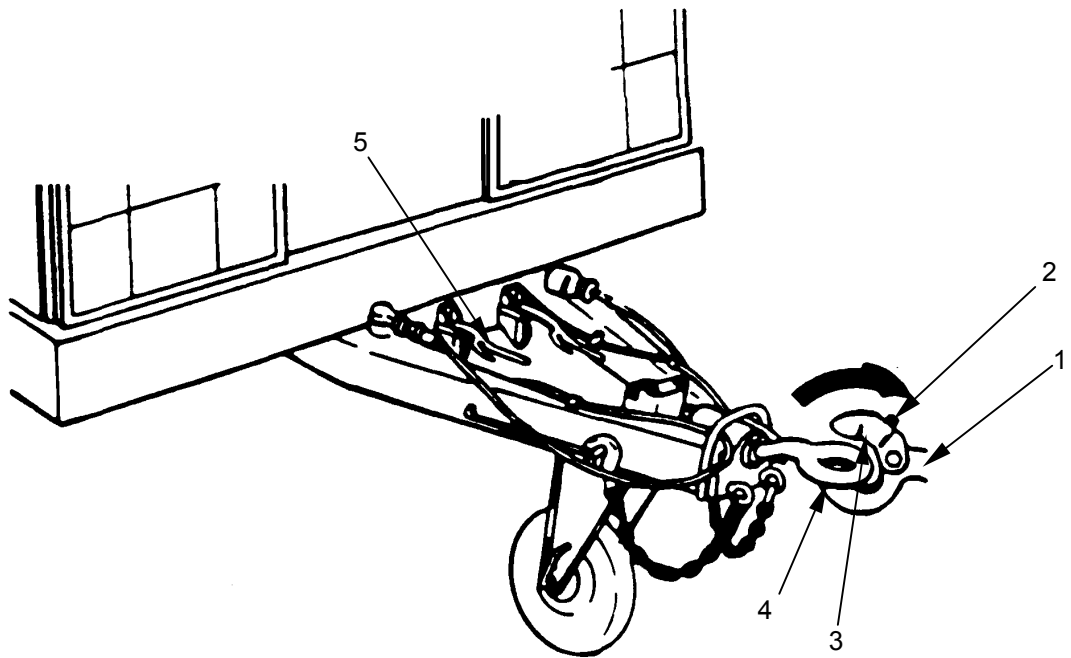
Lower the hitch wheel (1). Pull the handle (2) up to release the pins from the upper side of the block (3). Allow the wheel assembly to swing down and pins to lock into the lower side of the block (3).



Disconnect the electrical power cord (1) and air brake hose (2). Set one of the manual brakes (3). Disconnect safety chains (4).



Disconnect the tow vehicle (1). Pull pin (2) to let hook (3) open, then lift the loop of the trailer tongue (4) away from the hook (3), twisting the trailer toward the brake (5) that is not set. Push the trailer into the correct position. The entry end (back end) of the trailer should be facing away from the wind. Set remaining manual brake (5).





WARNING
INJURY CAUTION

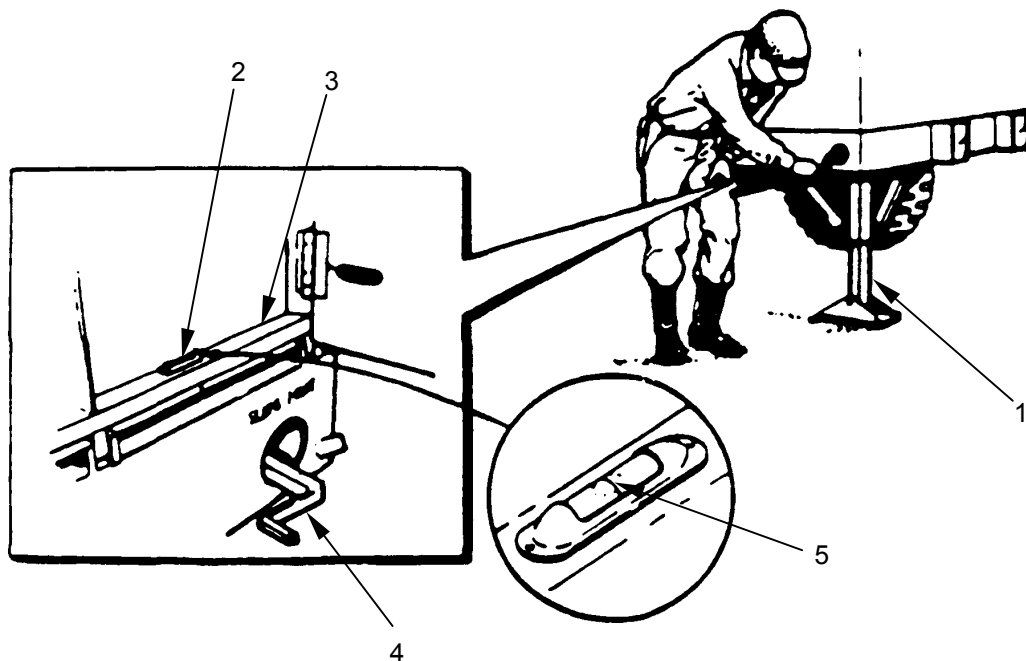
The leveling jacks are heavy and will swing free when the push-lock pins are removed. To avoid serious injury keep your head out from under the trailer when lowering jacks.



NOTE

Two bench levels installed on the fold-down brace not supplied on Penn Metal's Model MKT-85, Serial No. 328 and subsequent, MKT-90, MKT-95, and MKT-99

Lower the remaining leveling jacks (1). All four jacks should now be lowered to the ground. Using the bench level indicators (2) on the corners of the ramp (3), turn the jack handle (4) until the bubbles (5) are centered. Return the four jack handles (4) to storage, two on each side.



UNPACKING THE MKT COMPONENTS



NOTE

Facing the rear entry of the kitchen, the right side is to your right and the left side is to your left. Keep this in mind whenever the instructions refer to the right or left side of the kitchen.

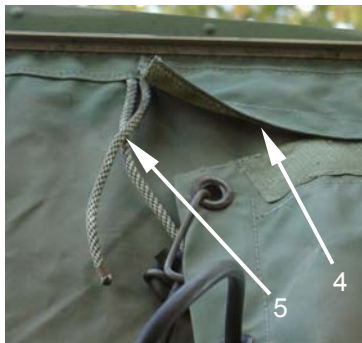
The MKT utilizes the area inside its shell for the storage of components during movement and storage.

To unpack the MKT, unhook all hooks **(1)** on bottom edge of the trailer. Unhook all shock cords **(2)** on travel cover **(3)**. Unfasten the hook and pile fastener strips **(4)** and untie ropes **(5)** on the four upper corners and under fuel can mounts **(6)**.



NOTE

Personnel in the 5th percentile may require a step-aid to perform this procedure.



Move the travel covers aside and pull all braces (1) on side ramps (2) out at right angles to the ramp.



With one person at each corner holding side ramp so it will not fall, raise slide lock pins (1) to release corner ramps (2).



WARNING

Ensure that the side ramp does not fall, catching hands or other body parts in the hinged areas. Catching hands or other body parts in the hinged area of the side ramp may cause serious injury.





WARNING
INJURY CAUTION

Be extremely careful when lowering ramps. Serious injury to personnel can result if adequate care is not taken.

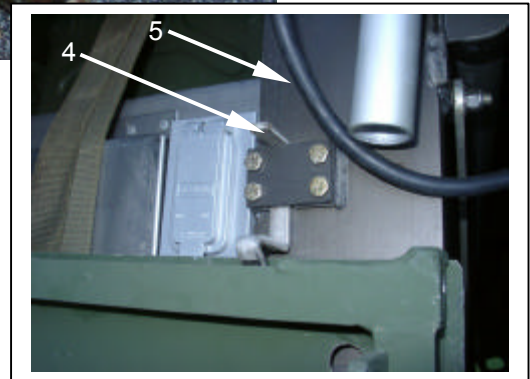
With one person at the front corner ramp **(1)** and one person at the rear corner ramp on the same side, fold out the corner ramps until they are flush with the side ramp assembly **(2)**. Now carefully lower the side ramp assembly until the foldout braces **(3)** rest against the side of the trailer frame. Let corner rest freely.



Retrieve the four corner struts (1) from their stowage location at the rear of the MKT. Install the corner ramp struts (1) in the two corner ramps (2). Insert one end of the strut (1) into the corner strut socket (3) on the bottom of the corner ramp assembly (2). Lower the corner ramp assembly until the other end of the strut (1) can be inserted into the socket (4) on the trailer frame. Repeat for the opposite side.



Release center aisle strap. Pull all four foldout braces (1) to right angles on end ramp (2). Check to ensure the four slide lock pins (3) are retracted. Lift eye bolt latch (or z-bar latch (4) – kitchen model MKT-85 serial no. 1494 and sub. MKT-90, MKT-95, and MKT-99) attached to corner post (5) at top of ramp.



Carefully lower the end ramp (1).



Push the slide-lock pins (1) into place, locking the corner ramp assemblies (2) to the end assembly (3).

Repeat for the rear end ramp.



Soldiers may stand on ramp to continue with the next procedure. Position a soldier on either end of the ramp and roll the travel cover (1) under so that water will not collect in the fabric roll (2). Start at the bottom, fold the corners in and roll the cover (1) away from you until you reach the top. Secure the roll-up travel cover (1) with the straps (3) provided. Make sure all shock cords (4) are rolled inside of the covers. Repeat for the remaining three sides of the MKT.





**WARNING
INJURY CAUTION**

Before raising roof jack, be sure to move pawl to latch position.



**WARNING
INJURY CAUTION**

Before raising roof assembly, ensure jack handle does not swing free when pawl is moved to unlatched position.



NOTE

As an alternate, the roof may be raised with a person lifting on each of the four lifting loops on all 4 corners at the same time.



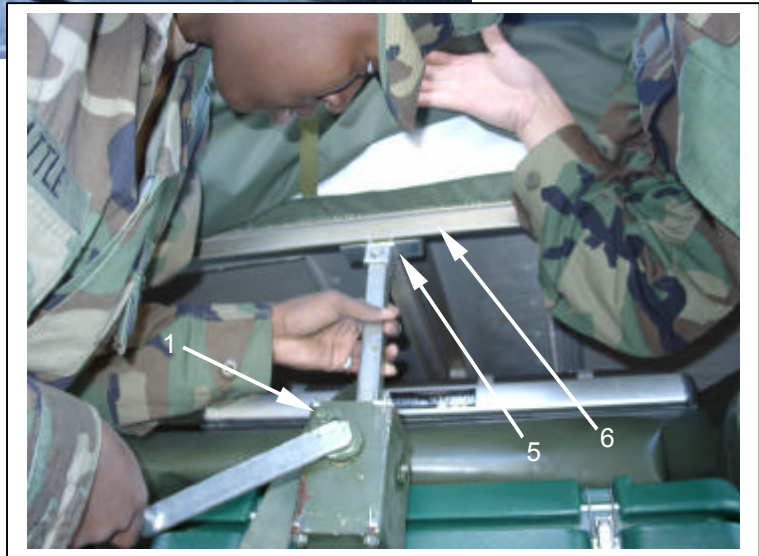
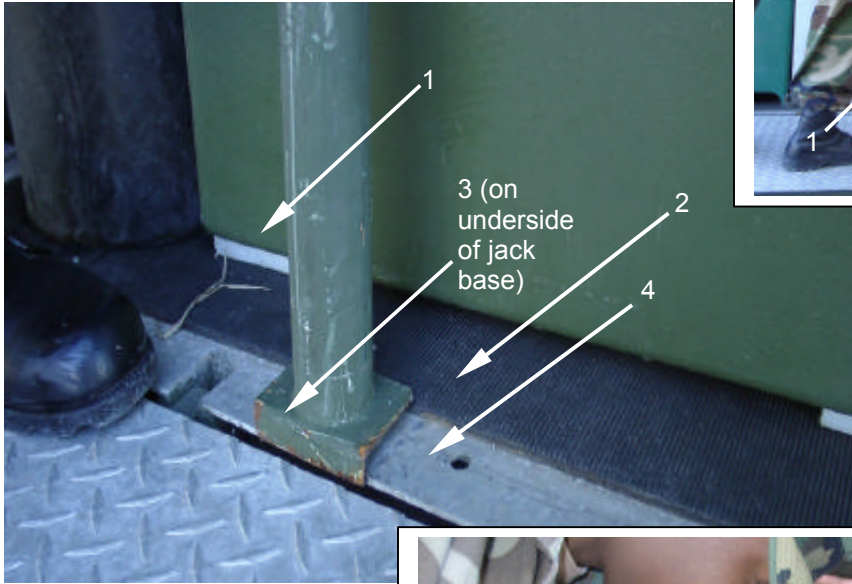
NOTE

Should the roof assembly bind while raising, stop and raise lowest corner to match the higher corners, then continue raising.

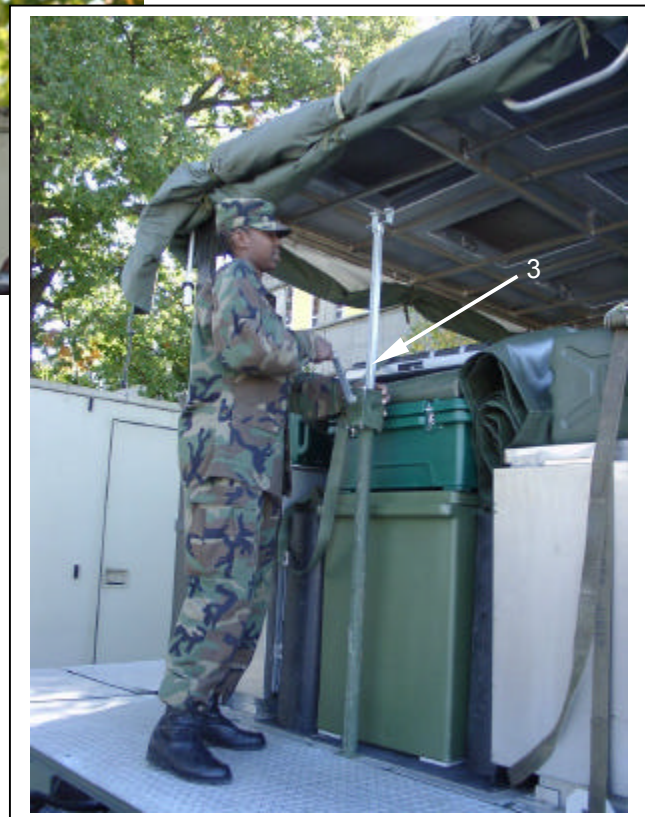
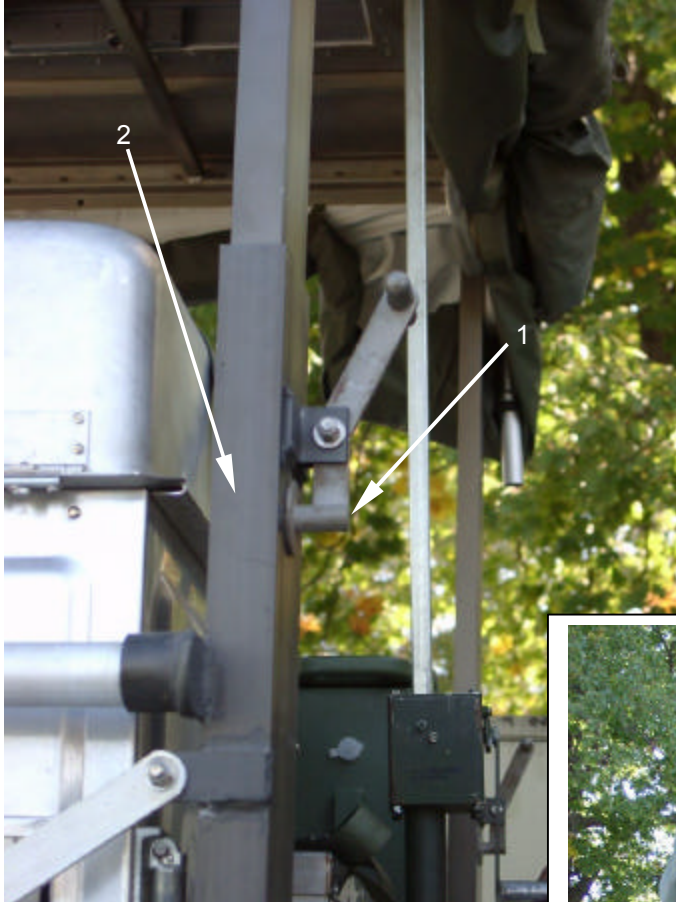
Remove two roof jacks (1) from the storage area in the center aisle and place into position at the front and rear of the roof in the center aisle (2). Place the pin (3) at the bottom of the jack (1) in the corresponding hole (4) in the kitchen floor.

Place the top (5) of the roof jack (1) under the roof edge (6) with one prong of jack top on each side of roof center beam.

With one person at each jack and one on each side of the roof, raise both ends of the roof at the same time. The roof jacks must be cranked up at the same rate so that the roof raises uniformly.



Place locking stops **(1)** into holes near bottom of the inside tube of posts **(2)** when roof is in raised position. Make sure that all four locking stops **(1)** are engaged. Collapse roof jacks **(3)** and stow in a secure place.



Remove field tables (1) and set up outside of kitchen.



Loosen cabinet and dispenser straps (1). Remove strap assemblies and set aside.



Remove insulated beverage dispensers (1) and water containers (2). Set insulated beverage dispensers (2) on field tables (3) . Set water containers (2) on ground next to tables.



Pull floor mats (1) and cold weather skirts (2) from center aisle and set aside.



Remove insulated food containers (1) and set aside.



Move the ice chest (1) out of the center aisle and onto the side ramp (2).



Remove ladder handrails (1) and set aside.



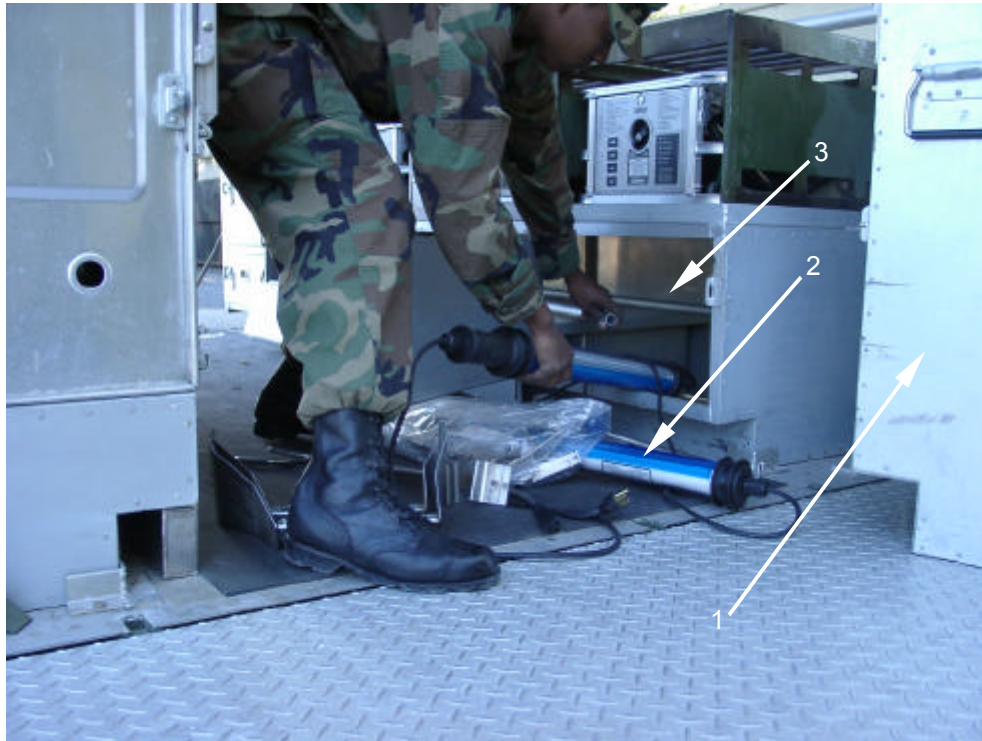
Remove tent pole assemblies (1) and stairs (2) and set aside.



Install three ladders (1) and handrails (2) onto ramps at entry and exit. Engage the hooks (3) at the end of the ladder (1) into the holes (4) on the ramps (5). There are nine possible locations for the ladders (1). Install two handrails (2) on each ladder by engaging the ends of the handrails into the receptacles (6) in the ladder (1).



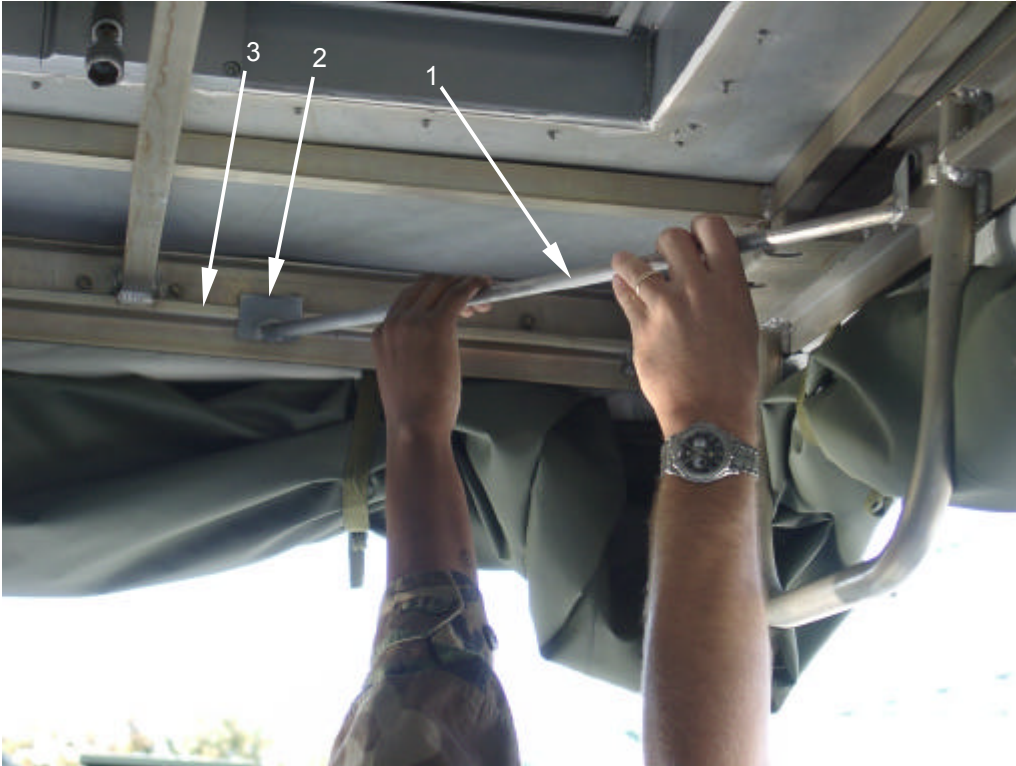
Move moveable cabinet (1) to outer ramp. Remove the overhead lights (2) and other components from their storage area (3) beneath the field ranges.



Hang fire extinguishers (1) in their location on the corner posts (2).



Install two utensil hangers (1) in desired corners of MKT. Engage the hooks (2) at the end of the utensil hanger (1) over the lip (3) of the roof frame.

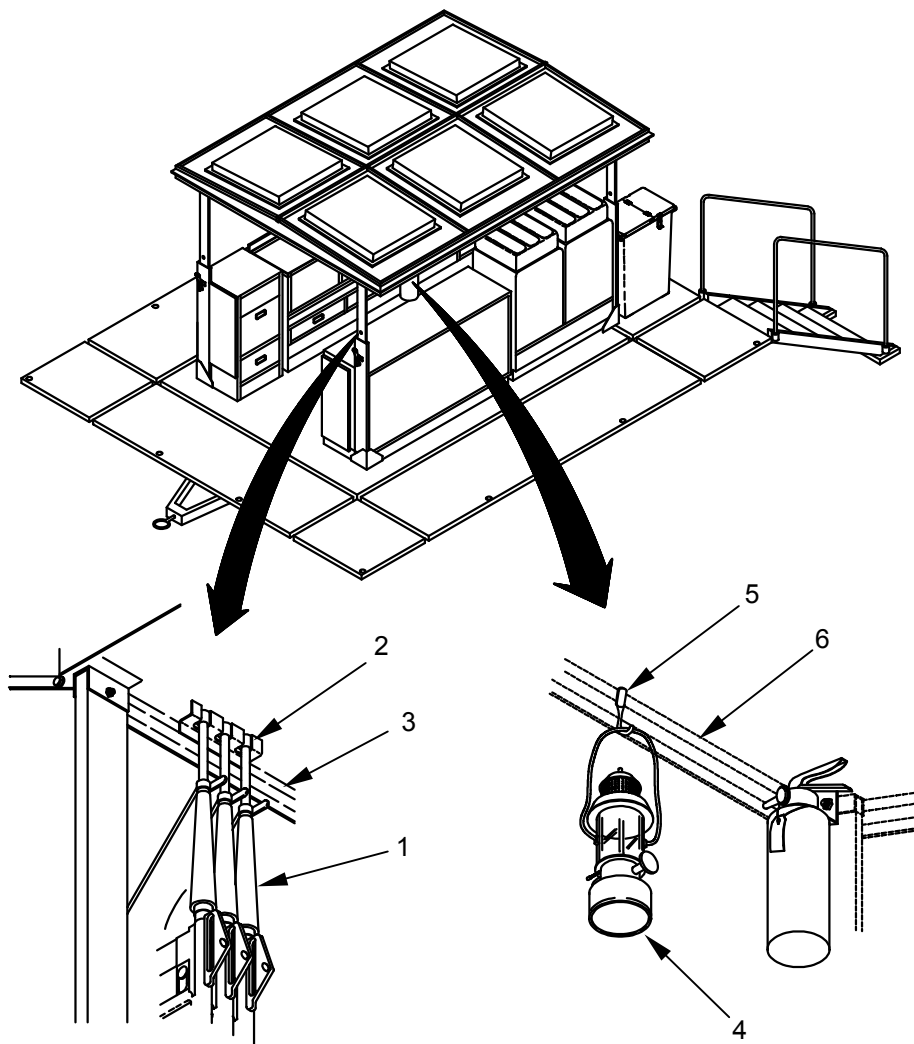




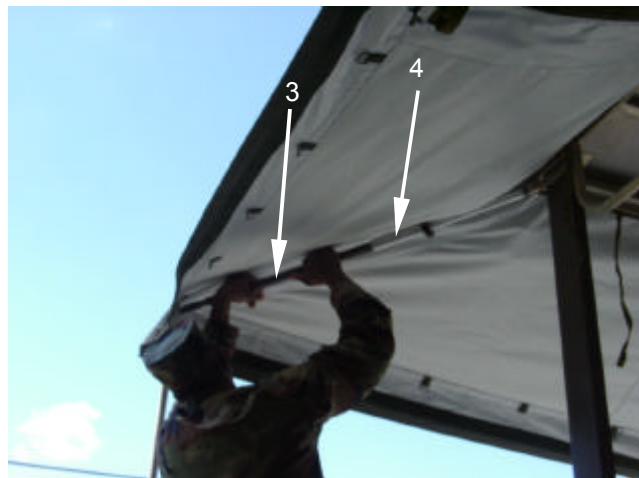
WARNING
EXPLOSION/FIRE DANGER

Do not place fuel lanterns at any place other than on hooks provided in roof brackets.

Install weapons (1) in rifle racks (2) located over the roof lifting loops (3) under roof extrusion. Install lanterns (4) on hooks (5) in roof brackets (6). If lanterns are not available, refer to installing the overhead light procedures later in this work package.

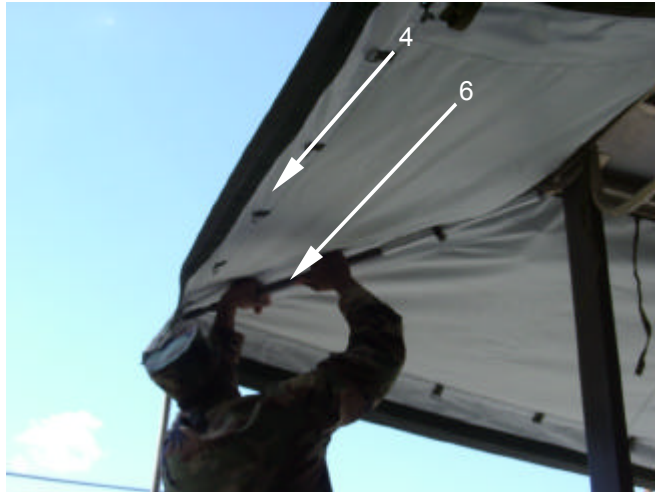


Installing Roof Canopy. Prior to this procedure, move the ice chest and moveable cabinet to the center aisle so that they will not be in the way. Unfasten roof canopy (1) and let it drop. Extend roof canopy (1) and install corner tent poles (2). Insert end of small adjustable strut (3) into corner strut assembly (4). Place tent pole grommet pin (5) through grommet (6) and insert bottom of pole (2) into hole in decking (7). Rotate small adjustable strut (3) on tent poles (2) until fabric is tight.



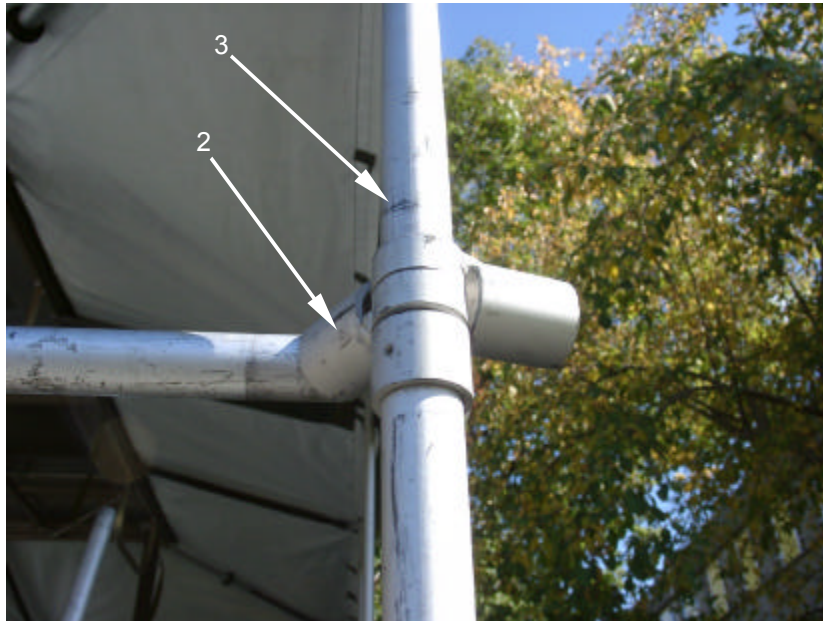
Install remaining tent poles (1) by inserting strut into roof frame and put pins (2) into grommets (3) of roof canopy (4) and corresponding holes in decking (5). Adjust tension by rotating adjustable arms (6) counterclockwise until fabric is tight.





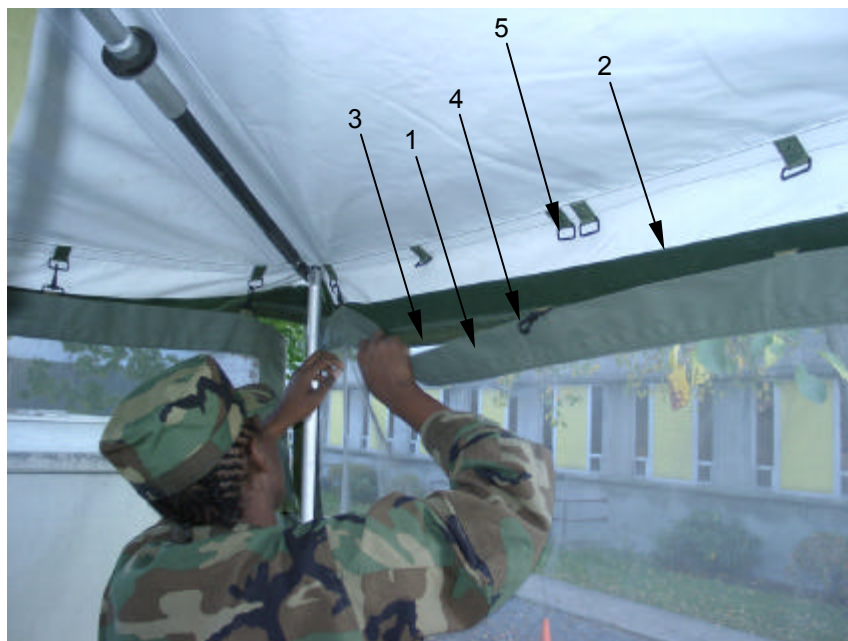
Insert handrails (1) into sockets (2) on tent poles (3) at sides and ends, allowing openings for entry and exit.

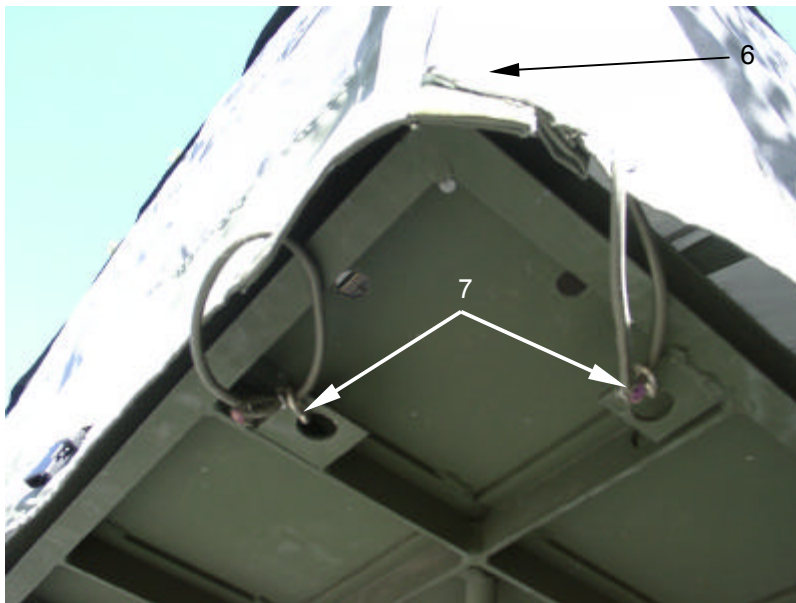




Locate and install screen assemblies **(1)** by matching the letters at the top corners of the screens **(1)** to the letters on the roof canopy flap **(2)**. Hook and pile fastener **(3)** is used throughout the fabric installation to reduce setup time. Stretch fabric sections together in correct position to each other. Press hook and pile fasteners **(3)** together firmly to secure.

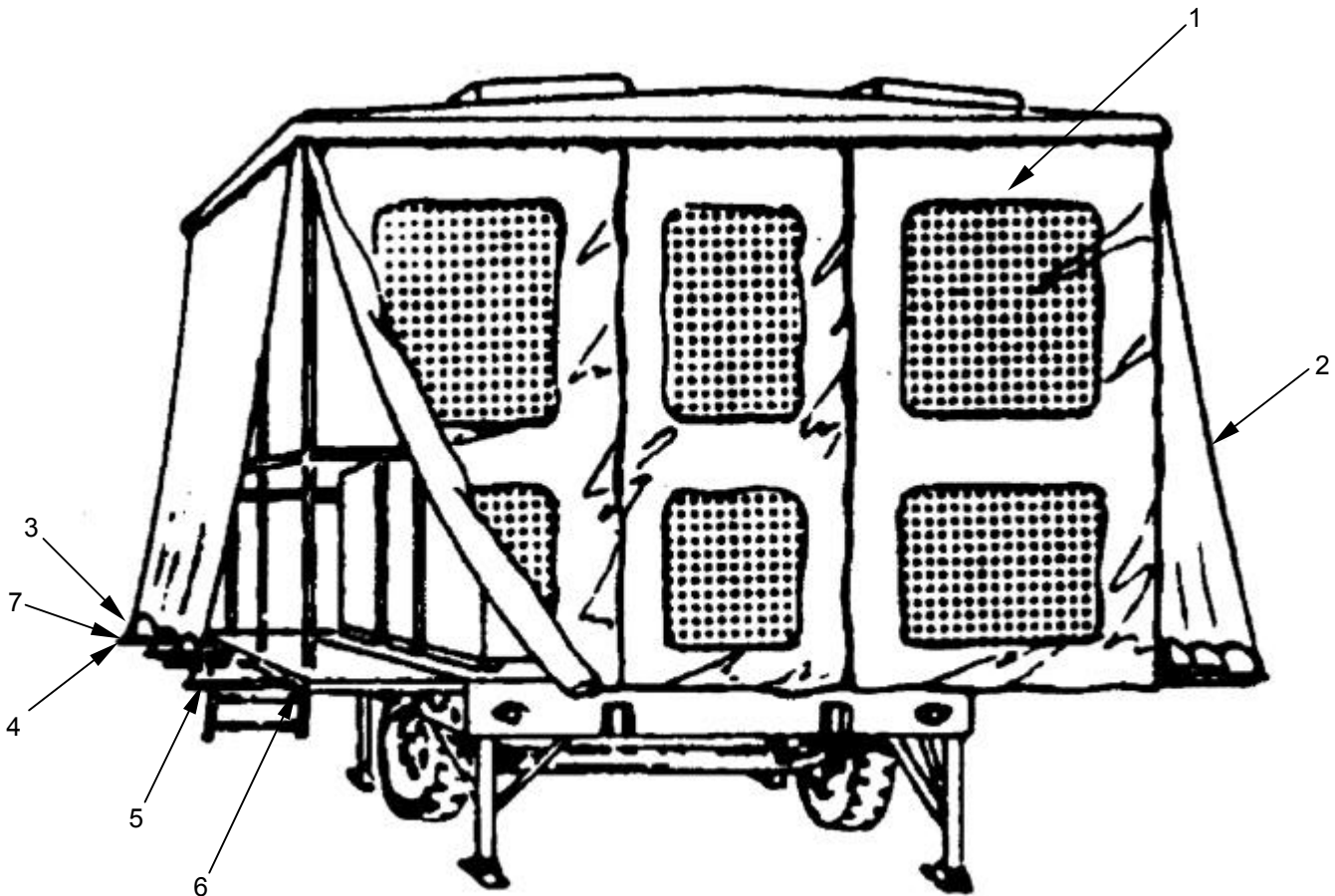
Install two side screens if used. First attach clips **(4)** (on screening) to loops **(5)** on flap of roof canopy **(2)**. Fasten screens to poles and rails with hook and pile fasteners **(6)**. Attach the bottom hooks **(7)**. Code the screens and canopy flaps in accordance with Army Handbook 4.





Install the four end screens (1). If used, install the foul weather cover assemblies using the same procedure shown on the previous page. The foul weather covers are installed over the screening, or may be installed in place of the screening. Foul weather covers are also used under blackout conditions.

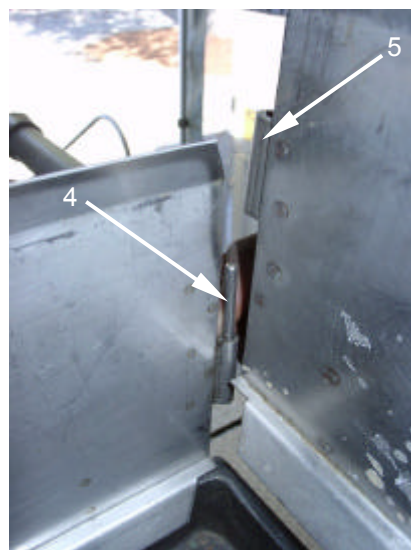
Secure the bottom edge of screens (1) and covers (2) to the ramps with nylon elastic cord (3) and S Hooks (4). For increased air circulation: Insert the large ends of the Strut Fabric Holdout Assemblies (5) into the four holes in the outboard edge (6) of the ramps on the right and left sides of the kitchen. Hook the four bottom side cover S hooks (4) onto the strut pins (7).



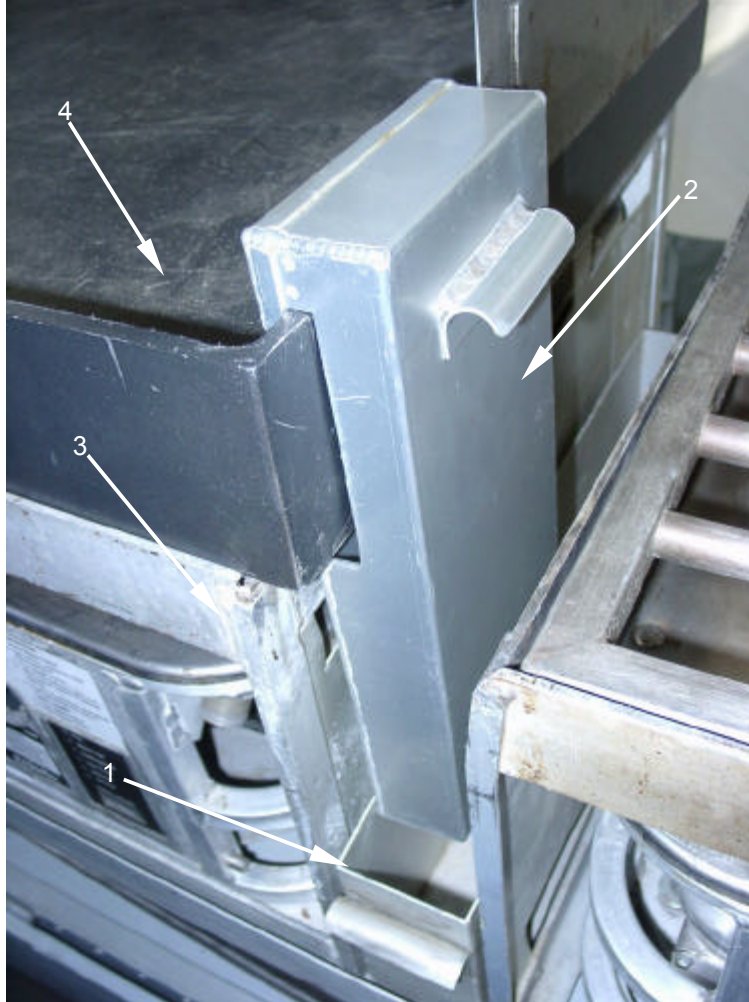
Open the screens (1) and the covers at the rear of the kitchen to allow use of the serving line entrance and exit, as well as the cook's access to the center aisle.



Install the left (1), rear (2), and right (3) side splash guard on the griddle. Splash guards are stowed on the righthand side of the griddle. Engage the pin (4) on one splash guard with the sleeve (5) on the adjoining splash guard.



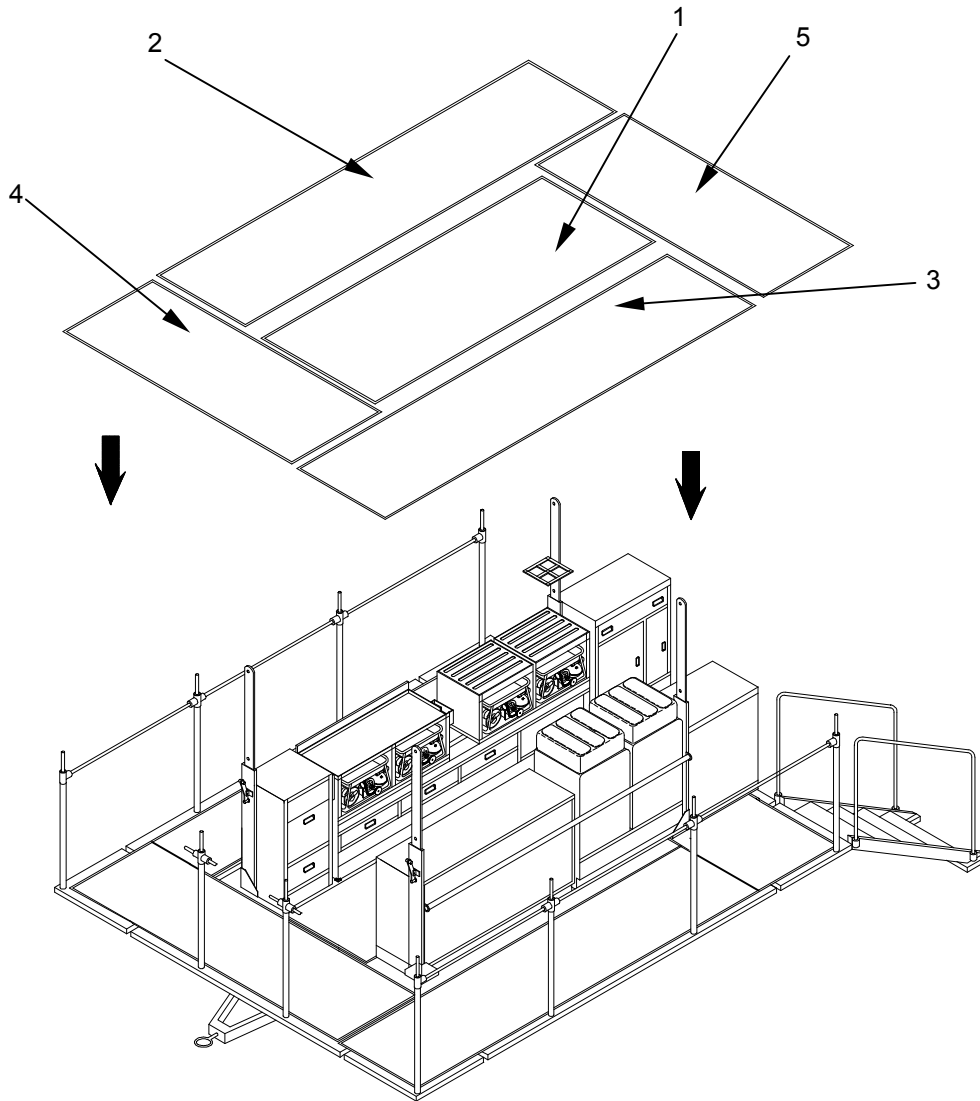
Install the grease catcher (1) and funnel (2) on the right-hand side of the grill rack (3) under the slot on the griddle (4).



Installing the Rubber Floor Matting. (MKT-99 and MKT-I Improvement Kit)

There are a total of five flooring mats included with the MKT, a wide flooring mat for the center aisle (1), two long flooring mats for the left (2) and right (3) side ramps, and two shorter flooring mats for the front (4) and rear (5) ramps.

To install the flooring mats, simply unroll them into the desired position.



On six vent roofs open roof vents to allow adequate ventilation by inserting the roof vent crank into the roof vent receiver and rotate the crank clockwise to open. On twelve vent roofs release vent handle from retaining clips and push vent open and set rod into notch to secure.



USED ON KITCHEN MKT-85 (SERIAL NO. 1494 AND SUB). MKT-90, MKT-95 and MKT-99.

Installing the Exhaust Fan Assembly. (MKT-99 and MKT-I Improvement Kit)

The exhaust fan assembly is comprised of 6 components that include the exhaust fan (1), 3-inch hose clamp (qty 2) (2,3), 3-inch diameter x 12 foot hose (4), heater vent weldment (not shown), and portable prop (5).



To install the exhaust fan assembly, first install the plain end of the portable prop (1) on the roof framework (2) between the first and second roof vents above the storage cabinet. Place the "U" shaped end (3) on the center frame member (4). The prop (1) remains in place without the need for securing hardware.



Hang the exhaust fan assembly (1) on the prop rod (2) by engaging the hook-shaped bracket (3) over the prop rod (2).

Slide a 3-inch hose clamp (4) over one end of the 12 foot long, 3-inch diameter exhaust hose (5).

Install the end of the hose (5) over the exhaust fan hose fitting (6). Use the screwdriver contained in the field range accessory kit and secure the hose with the 3-inch hose clamp (4).

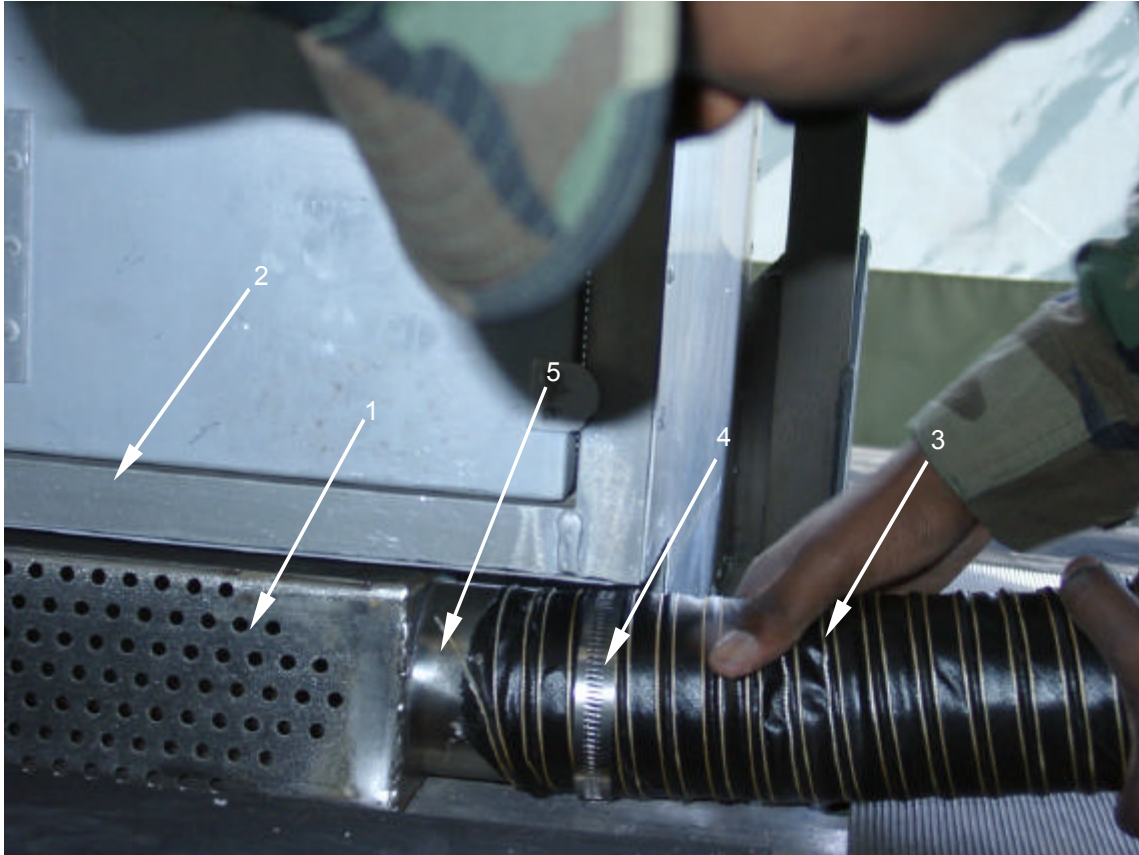
Wrap the exhaust fan power cord around the hose (5) loosely in order to keep the cord from dangling down and into the work area.

Guide the loose end of the exhaust hose (5) and power cord over the "U" shaped bar (7) hanging down from the roof of the MKT. The exhaust hose and power cord combination should drop down past the cabinet on the right side of the MKT.

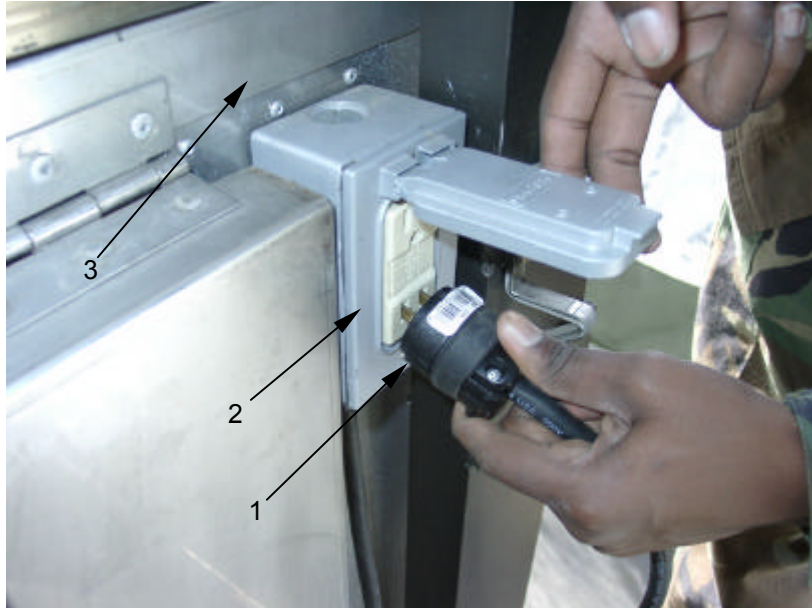


If the heater vent weldment (1) is not already installed, slide the heater vent weldment (1) under the cabinets (2) on the right side of the MKT so that the end of the weldment (1) that accepts the exhaust hose (3) is flush with the end of the cabinet (2).

Slide a 3-inch hose clamp (4) over the other end of the exhaust hose (3). Attach the other end of the exhaust hose to the hose fitting (5) located on the end of the heater weldment (1). Secure the hose clamp (4).



Connect the exhaust fan assembly power cord (1) to the GFCI outlet (2) mounted to the cabinet (3) on the right side of the MKT.



Installing the Overhead Fluorescent Lights. (MKT-99 and MKT-I Improvement Kit)

Position the two overhead lights (1) with the male plug ends (2) facing the front of the MKT.

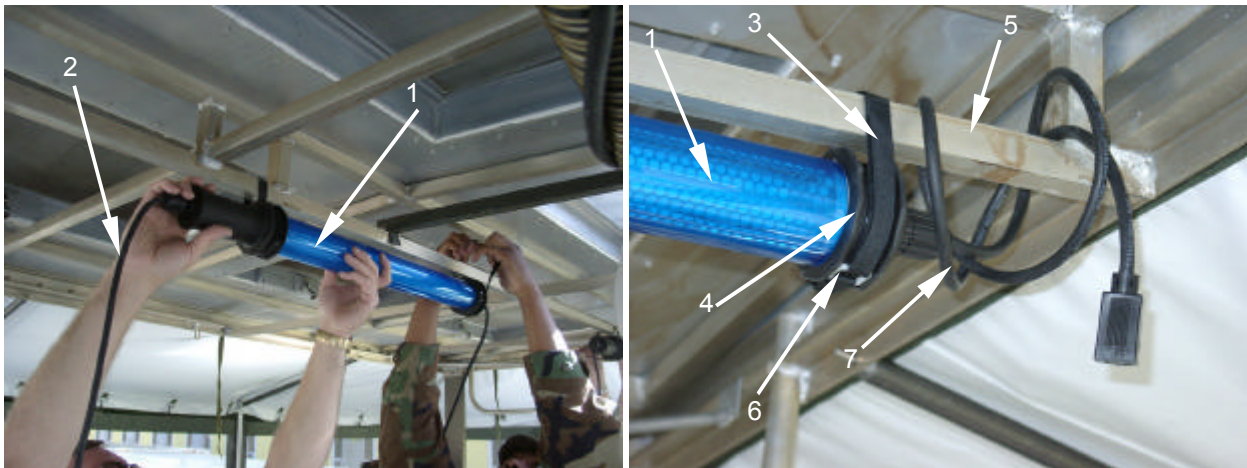
Mount the first light by wrapping the free end of a light support strap (3) under each end of light (1), on the rubber end handles (4), over the roof frame (5), through the loop strap fastener (6), and engage the pile fastener. Wrap the cord (7) around the frame (5) to keep it from hanging.

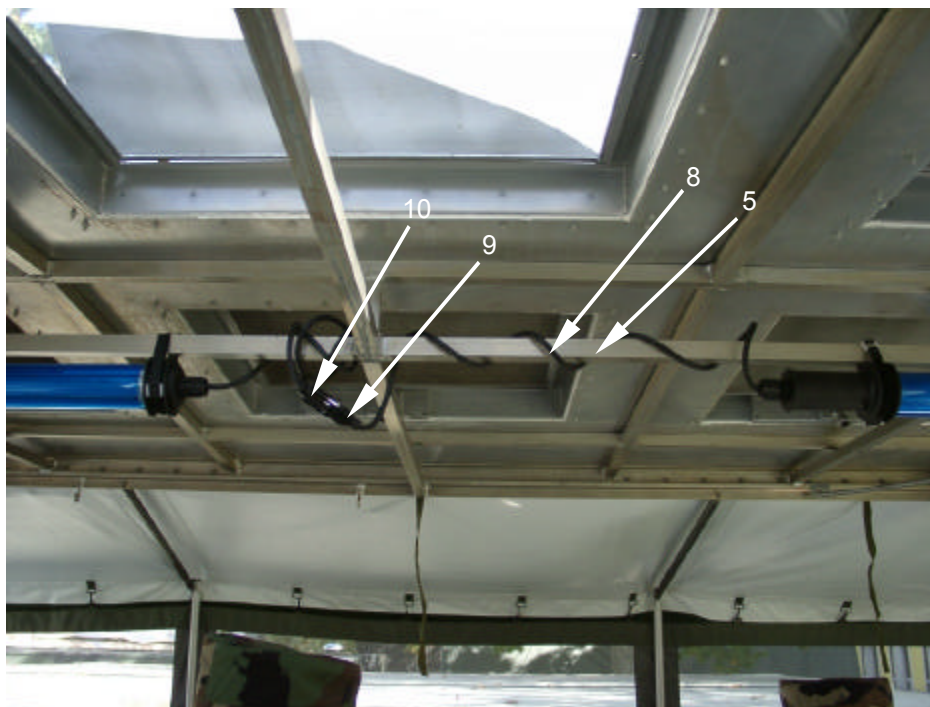
Mount the remaining light as described for the first light, wrapping the excess cord (8) around the frame (5) to keep it from hanging. Between the lights, connect the plug (9) of the first light into the receptacle (10) of the second light.

Wrap the 6 foot extension cord (11) along the frame assembly (5) and above the GFCI outlet located at the end of the cabinet on the right side of the MKT.

Connect the male plug (12) located at the end second light into the receptacle of the extension cord (11).

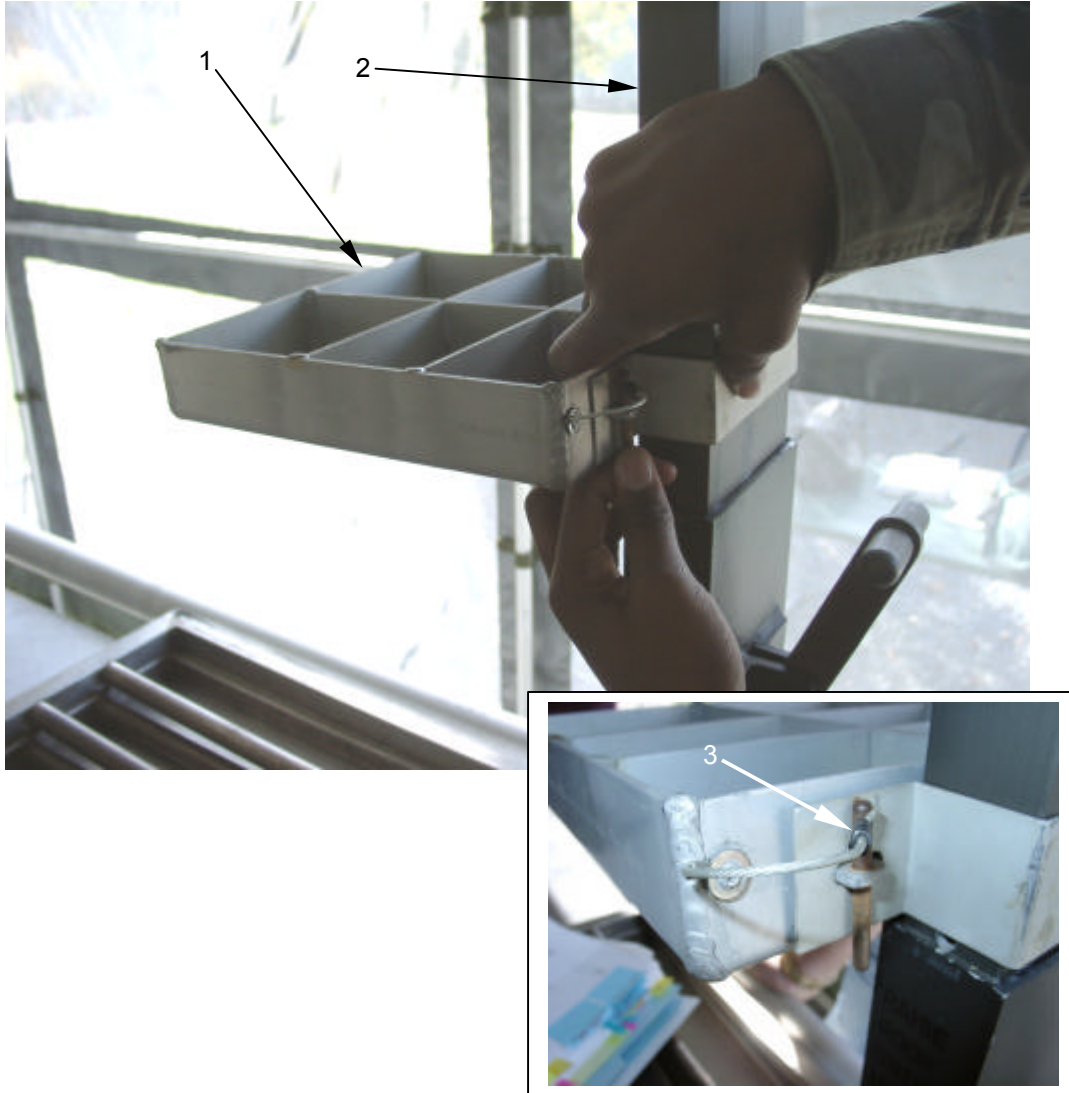
Connect the plug (13) at the end of the extension cord (11) into the GFCI outlet (14).







Install condiment tray (1) onto the inside of any vertical corner post (2) by removing the retaining pin (3) and placing the condiment tray in position on the desired vertical corner post. Replace the retaining pin (3), locking the condiment tray into position.



Install can opener adapter (1) in bracket (2) on top right-hand corner of storage cabinet (3). Install can opener (4) into can opener adapter (1).



Place knives (1) in cutlery rack (2).



Erect drop-leaf tables (1) on the sides of the storage cabinet (2) and condiment cabinet by raising the bottom edge of the table and letting the leg assembly (3) hang down. Remove quick release pins (4) and let leg extension (5) down. Engage the pin (6) at the bottom of the leg extension (5) in the hole (7) on the floor of the MKT. Adjust table top to proper height and reinstall quick release pins (4).

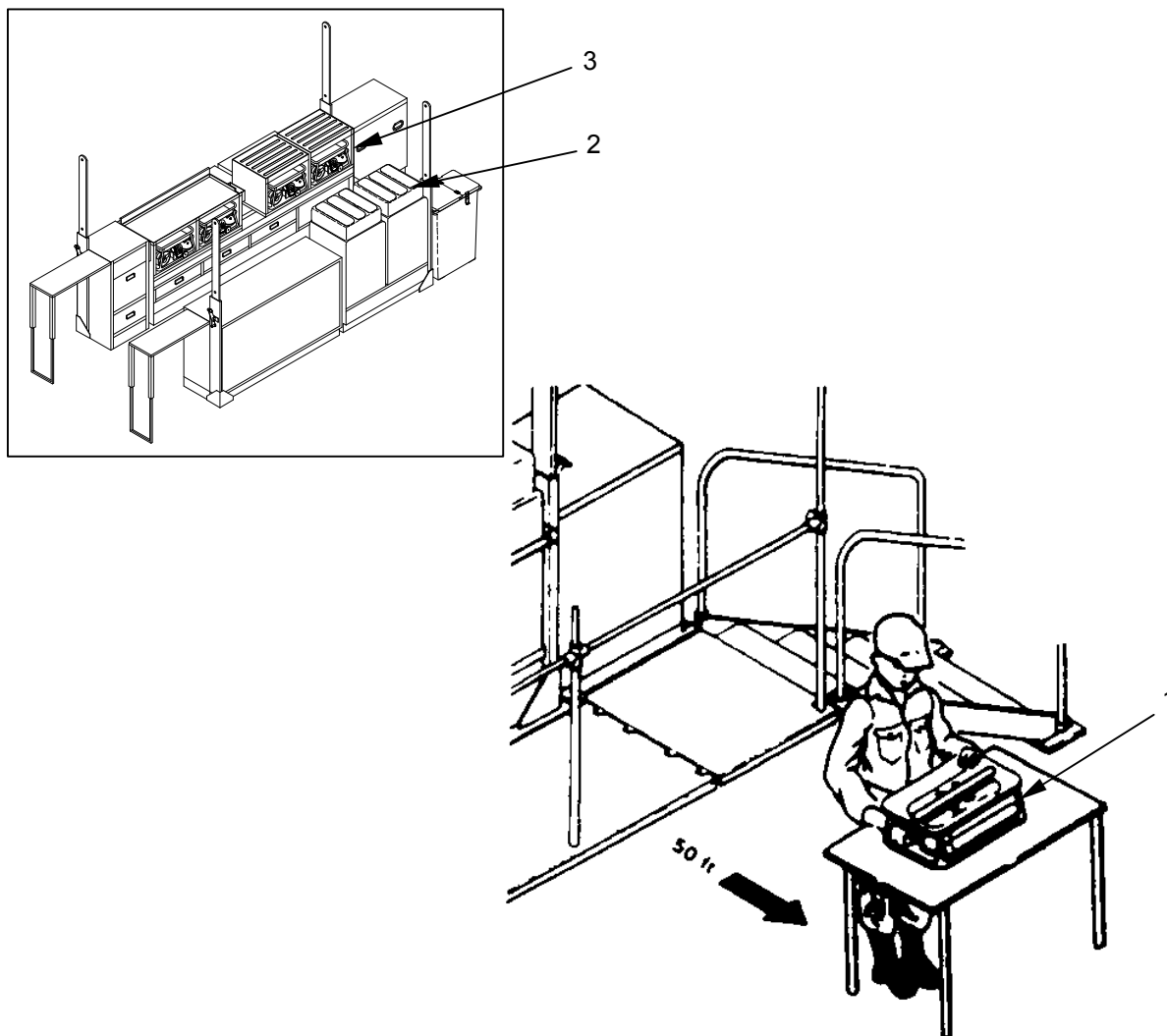


PREPARING BURNERS FOR OPERATION

**WARNING**
EXPLOSION DANGER

Service M-2 burners 50 feet away from kitchen and 50 feet away from storage area.

If using M2A burners with the MKT, remove M2A Burner (1) from field ranges (2) and cooking rack frames (3). Service and operate burners (1) according to TM 10-7360-204-13&P.

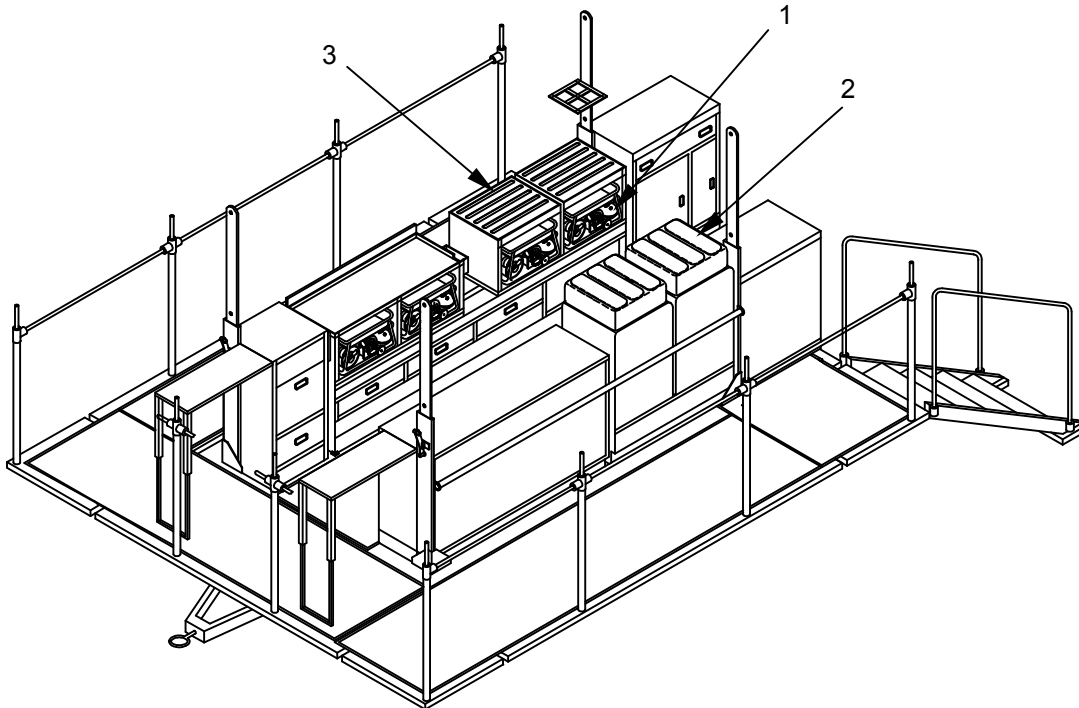




WARNING
SEVERE BURN DANGER

Severe burns may result if attempt is made to adjust roof vents on a twelve vent roof from center aisle during kitchen operation. Any vent adjustment required during operation should be done from the outside ramps to prevent contact or upset of hot components.

Install M2A burners (1) back into field ranges (2) and cooking rack frames (3) after lighting.



If using Modern Burner Units (MBU) in the MKT. Fuel and prepare the burners for operation in accordance with TM10-7310-281-13&P.

CONNECTING A POWER SOURCE TO THE MKT

To connect a power source to the MKT in order to operate the overhead lights and exhaust fan, connect a source of 117 VAC power (generator or commercial power) to the GFCI outlet located to the right of the condiment cabinet. To connect a power source to the MKT for the operation of the Modern Burner Units (MBU) (if used) refer to TM10-7310-281-13&P.

MULTIPLE KITCHEN INSTALLATION

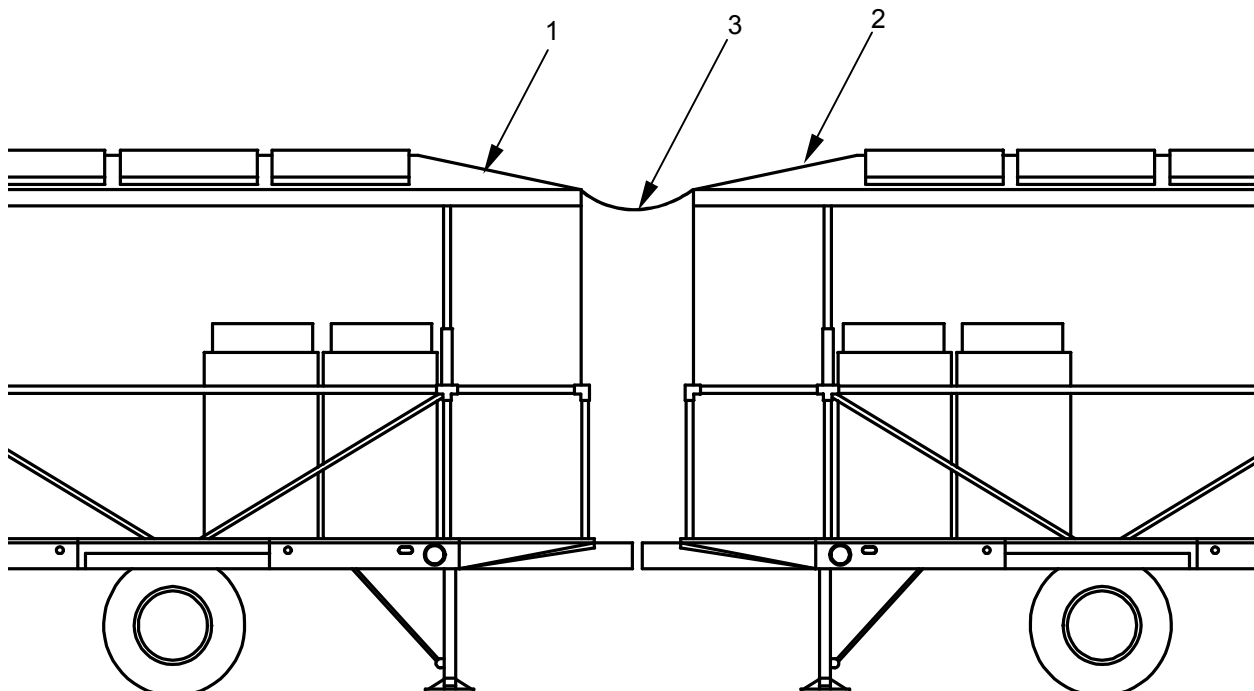
When two kitchen units are to be used for feeding larger units, back the rear ends of the two units to within approximately 8 to 10 feet of each other in the travel configuration.

Level one kitchen **(1)** and drop the ramps.

With the second kitchen **(2)** still attached to the towing vehicle, drop the rear ramp assembly and back the trailer carefully until the rear ramps of the two kitchens are close enough together to prevent anyone from stepping through the space between them.

Set up each unit for the desired type of operation.

Install the fabric rain trough **(3)** between the roof fabric flaps with the Hook and pile fastener strips attached inside the end roof flaps.



BEFORE OPERATION PMCS

Perform the "Before Operation PMCS" on all MKT system components as outlined in WP 0009, Prior to preparing the MKT for use. All scheduled maintenance must be performed on the MKT and its associated equipment prior to use.

PREPARATION FOR MOVEMENT

The following pages provide detailed instructions and diagrams for preparing the kitchen for movement. Perform each step in the order shown, paying close attention to all warnings, cautions, and notes.



NOTE

Kitchen models MKT-90, MKT-95, and MKT-99 and selected MKT-85's have been certified for Helicopter external air transport and shall be rigged in accordance with procedures contained in FM 55-450-3 and FM 55-450-4.

The MKT-90, MKT-95, and MKT-99 and selected MKT-85's are the only models of Field Kitchens that have been certified for EAT.



WARNING INJURY CAUTION

Under NO circumstances should any personnel position himself aft of the axle of the MKT-90, MKT-95, or MKT-99 at any time while on the roof. Failure to follow this warning may cause the load to shift rearward causing possible injury to personnel and damage to load.



NOTE

In travel mode configuration, rigging personnel are permitted on the roof of Models MKT-90, MKT-95, and MKT-99 Field Kitchens to rig for helicopter external air transport.

**NOTE**

The MKT-90, MKT-95, and MKT-99 are the only models of Field Kitchens that rigging personnel can climb on the roof.

PREPARATION FOR STORAGE

Placement of equipment in administrative storage should be for short periods of time when a shortage of maintenance effort exist. Items should be In mission readiness within 24 hours, or within time factors as determined by the directing authority. During the storage period appropriate maintenance records will be kept.

Before placing equipment in administrative storage, Preventive Maintenance Checks and Services (PMCS) should be completed, shortcomings and deficiencies should be corrected, and all modification work orders (MWO's) should be applied.

Storage site selection. Inside storage is preferred for items selected for administrative storage. If inside storage is not available, trucks, vans, conex containers or other containers may be used.



WARNING
EXPLOSION DANGER

Drain all fuel from equipment into fuel cans prior to equipment stowage for movement.



WARNING
FIRE DANGER

Bleed all M2A burner units of air prior to storage.



CAUTION
FIRE DANGER

Place burner knobs into holding clip prior to stowage of burner units (M2A only).

Close all roof vents **(1)**. Temporarily set aside skylight operator hand crank **(2)**.

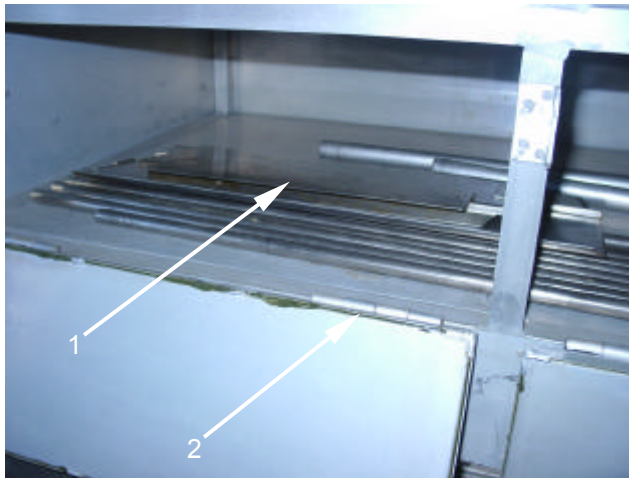


Remove three cargo strap assemblies (1) from storage.

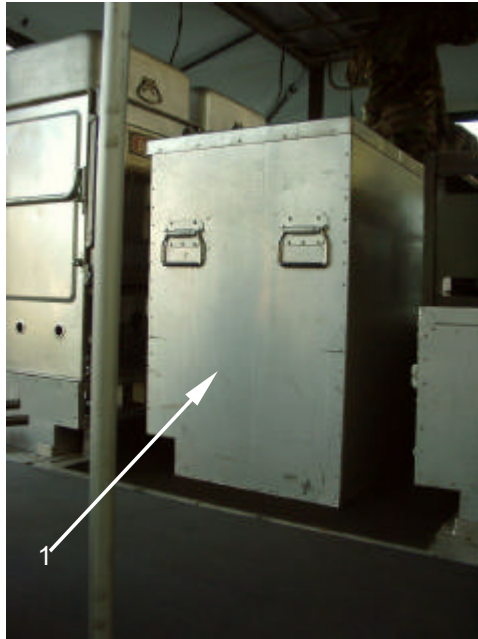


Prepare burner units for travel in accordance with TM 10-7360-204-13&P (for M2A) or TM 10-7310-281-13&P (for MBU) and store in griddle frame and field ranges. Remove power cables and stow above power converter in fixed storage rack.

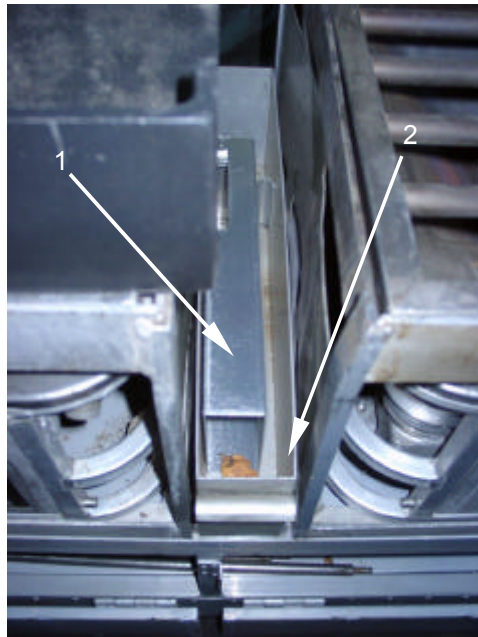
Put two short griddle splash guards (1) under griddle base cabinet (2). Remove large splash guard from griddle and set aside. Stow skylight operator hand crank set aside earlier.



Stow optional empty water sterilizing bags, empty lanterns, fuel can spouts, and fire extinguishers in movable cabinet assembly (1).



Place the funnel (1) into the grease catcher (2) and leave in place.



Stow cooking equipment, utensil holders, rain trough, fabric repair kit, accessory outfit, and condiment tray assembly in stationary storage cabinet assembly and field range cabinet (1).



Stow tray-pack lifters, serving lifters, warmer adapters and can openers in storage cabinet and cooking cabinet.

Secure drop-leaf tables (1) by removing quick release pins (2) and retracting leg extensions (3). Reinstall pins (2), fold in leg assemblies (4) and place tables in fold down position.



Remove fabric holdout struts (if used), and set aside.

Remove weapons from rifle rack.

If installed, remove cold weather skirt assemblies (1) and fold. Temporarily place out of way.



Remove side and end cover assemblies and screen assemblies (1), fold up and stow in cabinets (2).



Remove overhead lights (1) and stow in area beneath burner racks (2).



Loosen hose clamps and disconnect exhaust fan hose from heater weldment and from the hose adapter on the exhaust fan (1). Be sure to leave the heater weldment in place. Remove exhaust fan from roof and stow all components in storage area beneath burner racks (2).

Lock all doors and drawers of cabinet assemblies.



Remove hand rails from ladders (1) and set aside. Remove ladder (1) and place in center aisle so that the base pads (2) face upward and the end of the ladder is roughly even with the left edge of the griddle (3).



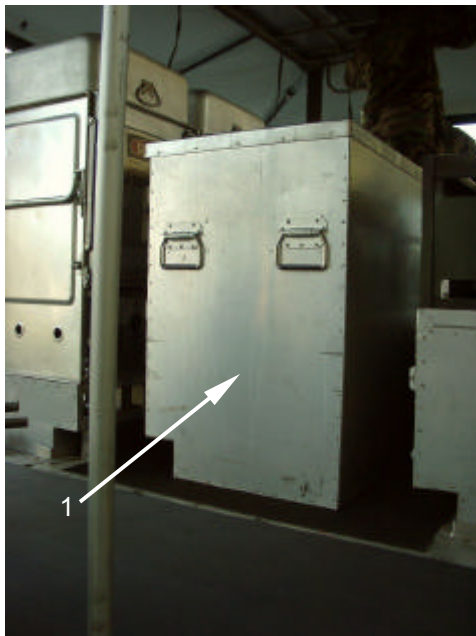
Slide ice chest (1) in temporarily so that it is flush with the end of the cabinets (2). Be sure that the handle of the ice chest does not interfere with the hole in the floor for the roof jack. Push the end of the ladder (3) so that it contacts the side of the ice chest (1). After positioning the ladder, remove the ice chest and set aside.



Stack remaining two ladders (1) on top of and in exactly the same position (i.e. base pads up) as the first ladder.



Position the moveable cabinet into the center aisle flush with the burner racks and food warmers.



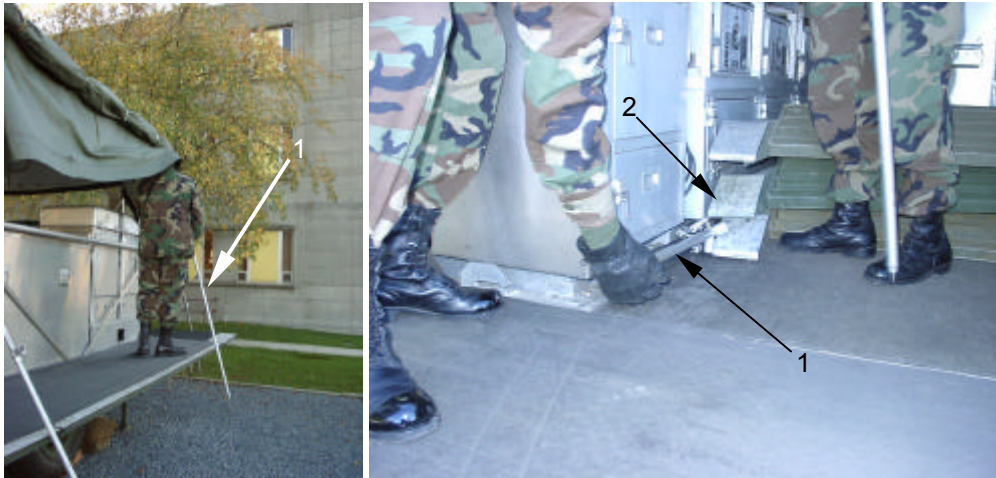
Place two insulated food containers (1) on the top of the moveable cabinet (2) and one liquid dispenser (3) to the right of the moveable cabinet.



Remove hand rails (1) and stow on the left side of the ladders (2).



Remove roof canopy supports (1) and stow along the floor on the left and right side of the ladders (2).



Stow ladder handrails (1) on the left and right side of the ladder (2) leaning against the fronts of the cabinets (3).



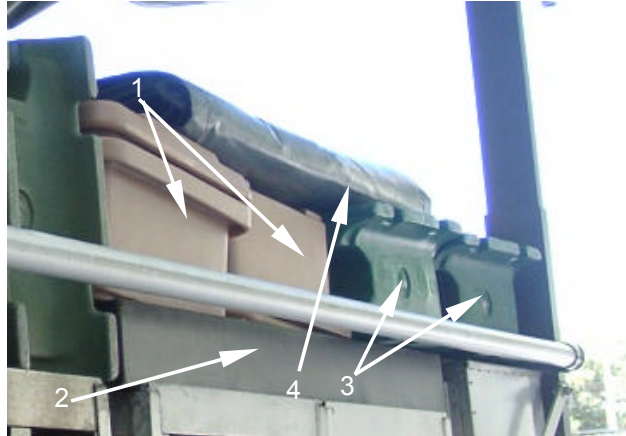
Stow long section of griddle splash guard (1) along left side of ladders (2).



Stack five liquid dispensers (1) along the top of the burner rack (2) with the tops facing toward the center aisle.



Place two insulated food containers (1), one cover facing up and the other with the cover facing down on top of the griddle (2). Place two liquid dispensers (3) on their side to the right of the two insulated food containers with the tops facing the center aisle. One of the cold weather skirts (4) will be placed on top of the insulated food containers and the liquid dispensers in a later step.



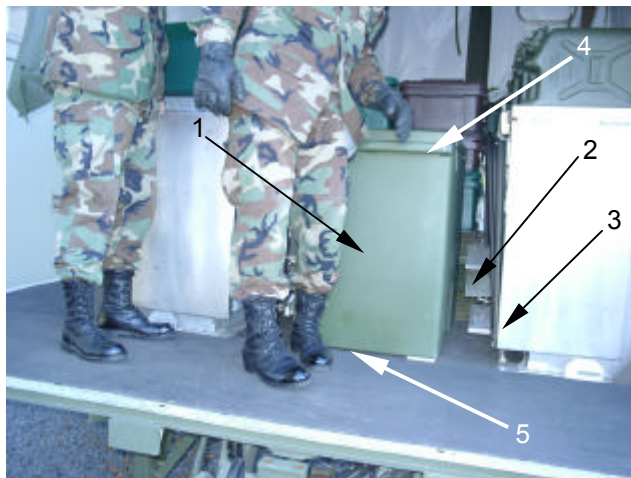
Stack the water containers (1) along the top of the cabinets (2) on the right side of the kitchen. Orient the tops of the water containers so that they face the center aisle.



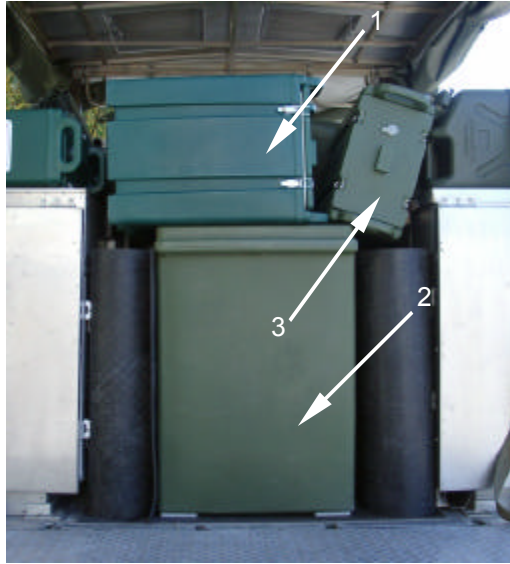
Stack twelve insulated food containers (1) on top of the ladders (2) in the center aisle.



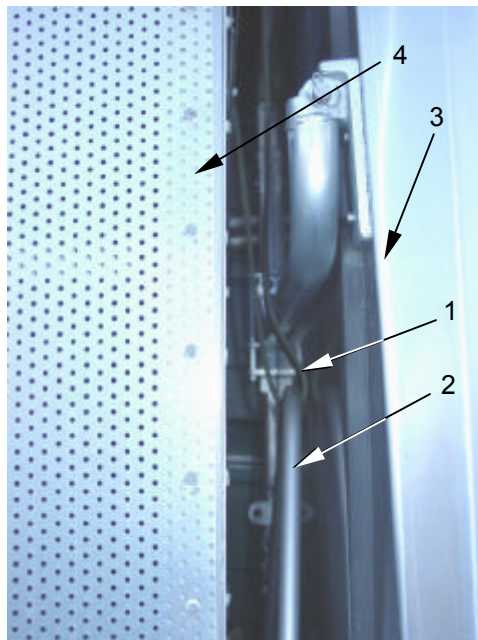
Move the ice chest (1) back into position at the end of the center aisle against the base of the ladders (2) and flush with the edge of the cabinets (3). Make sure that the handle (4) of the ice chest (1) is well behind the hole (5) used to stabilize the base of the roof jack so that the ice chest does not hinder the use of the roof jack in any way.



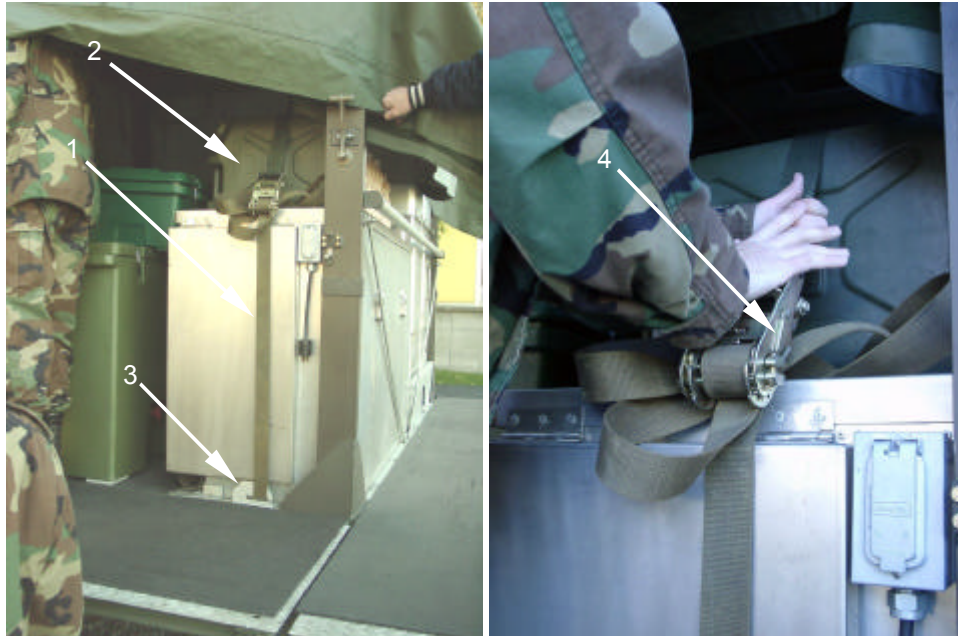
Place three liquid dispensers (1) on top of the ice chest (2) with the tops facing in toward the center aisle. Place one liquid dispenser (3) on top of the ice chest but off to the side.



Pass one end of the cabinet strap (1) through the bracket (2) between the field ranges (3) and fixed cabinet (4).



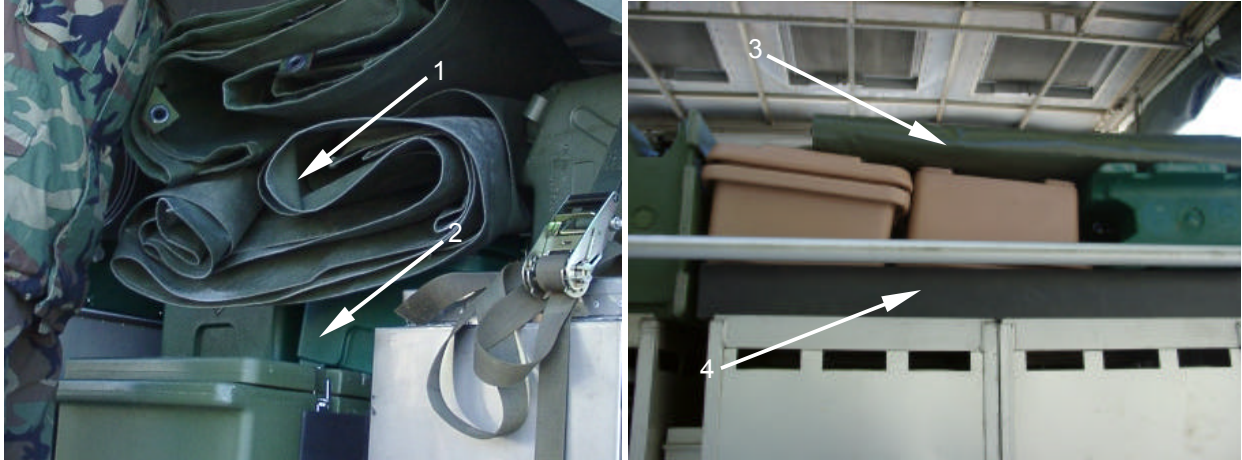
Route the strap (1) over the water containers (2) and engage one end of the strap on the bracket (3) on the floor beneath the drop leaf tables and attach the opposite end to similar bracket on the floor by the outer range cabinet. Tighten strap with ratcheting mechanism (4). Install second strap over liquid dispensers on opposite side of kitchen and secure strap.



Roll up floor mats (1) and stand on end by the side of the ice chest (2).



Stow one of the cold weather skirts (1) on top of the liquid dispensers (2) in center aisle and one cold weather skirt (3) on top of the liquid dispensers and insulated food containers that are on top of the griddle (4).



Place field tables (1) on top of the cold weather skirt (2) and insulated food containers in the center aisle.



Route center aisle strap (1) over the top of the field tables (2).

**NOTE**

Be sure to loop straps through hook assembly tiedowns.

**NOTE**

As an alternate method, the roof may be lowered with a person evenly guiding each corner.

**WARNING
POSSIBLE INJURY**

Before raising roof jack, be sure to move pawl to latching position.

Before lowering roof assembly, ensure jack handle does not swing free when pawl is moved to unlatched position.

**CAUTION**

As the roof lowers, be sure corner strut attached to roof does not bind on outer lower tube on corner post assembly.

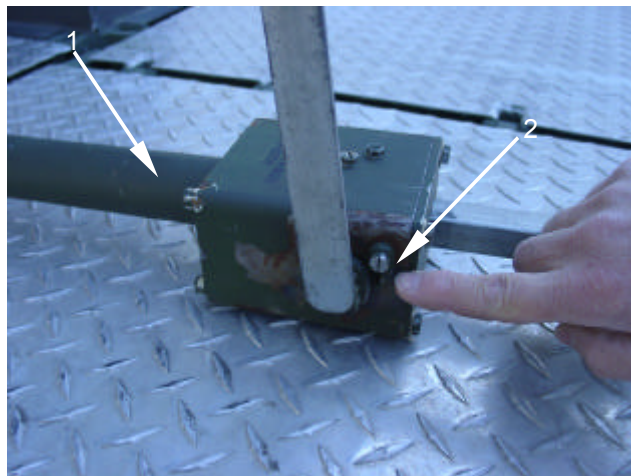
**NOTE**

Should the roof assembly bind while lowering, stop and raise the lower corners to match the highest corner, then continue lowering roof.

Tuck in corners **(1)**, roll up roof canopy (white side in) **(2)** and secure with attached straps **(3)**.

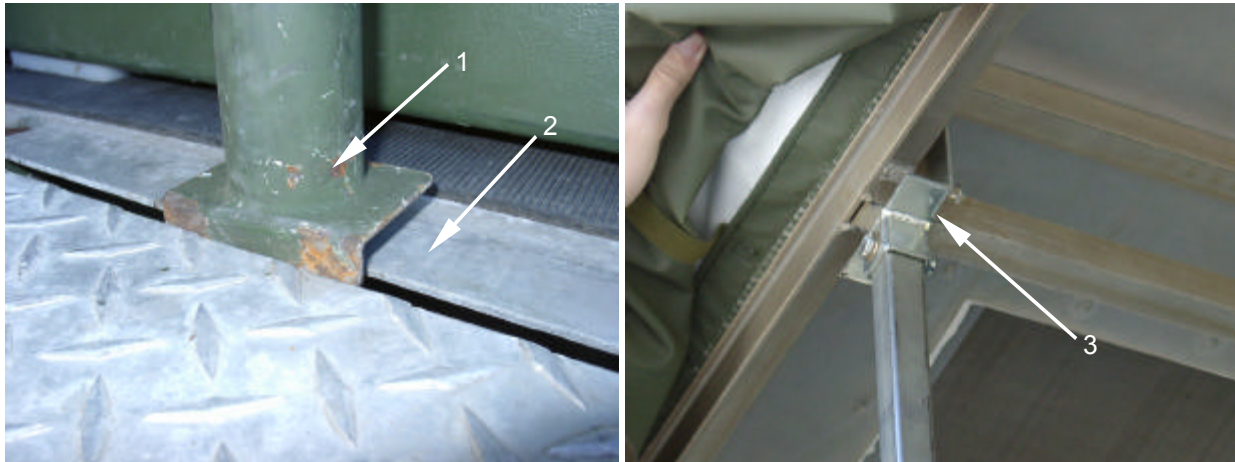


Retrieve the roof jacks **(1)** from their storage location and set the pawl **(2)** to the latching position.



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Place the pin at the bottom of the jack (1) into the corresponding hole in the kitchen floor (2). Extend the upper section (3) of the roof jack to contact the roof edge.



Before lowering the roof, ensure that nothing stowed inside the kitchen is higher than the top of the field ranges. With one person at each jack (1), raise both jacks slightly and disengage the corner post locking stops (2). Carefully lower both ends of the roof at the same time. Return roof lowering jacks (1) to storage by placing them upright in space on both sides of movable cabinet.



Release and lower travel covers (1).



Unlock corner ramp slide lock pins (1).



Raise front and rear end ramps (1).



Secure front and rear end ramps (1) with eye bolt latches or z-bar (2). Fold in braces (3).



Remove corner ramp struts (1) and stow in back ramp.



Raise side (1) and corner ramp (2) assemblies, fold in side ramp braces (3), fold corner ramps (2) around end ramps (4), and secure assemblies with slide lock pins (5).



Place corner ramp struts (1) in holder (2) on rear end ramp (3).



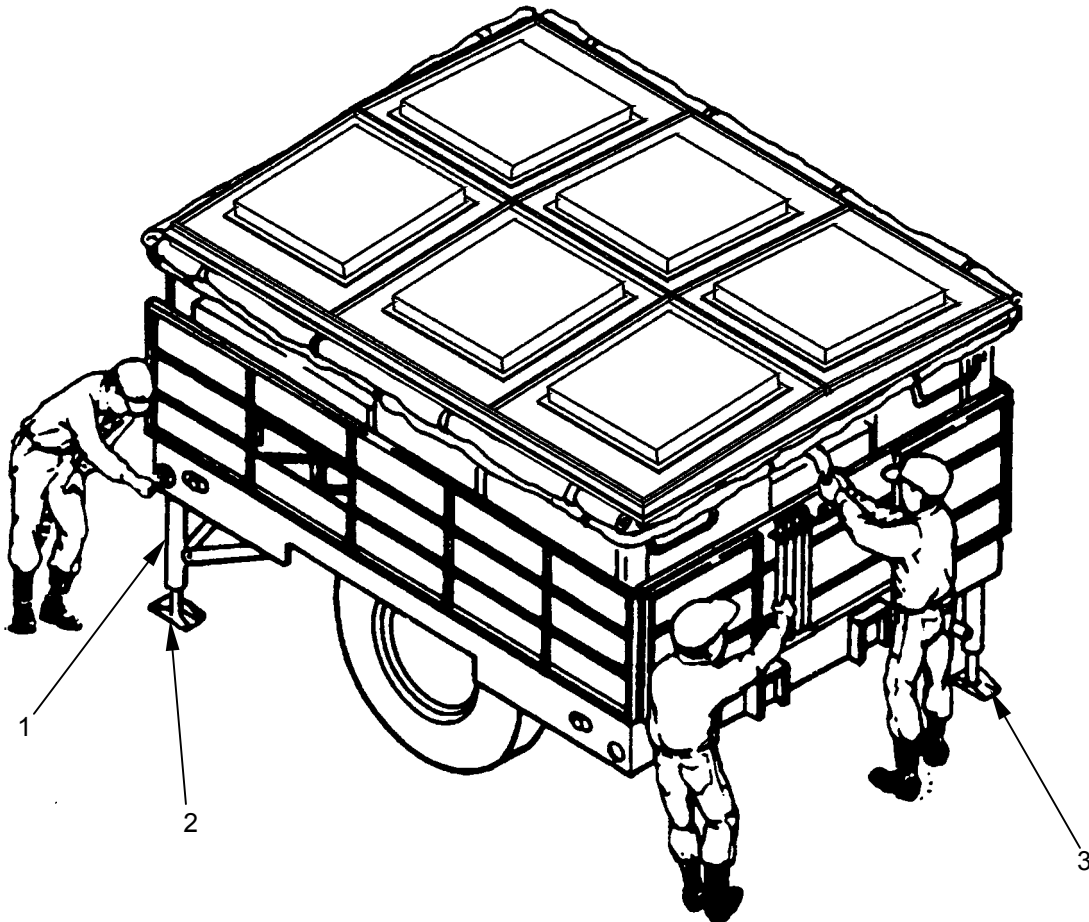
Secure the stowed equipment in the center aisle with aisle strap assembly (1).



**CAUTION**

One rear leveling jack must be in the down position to prevent the kitchen from tipping until secured to the towing vehicle.

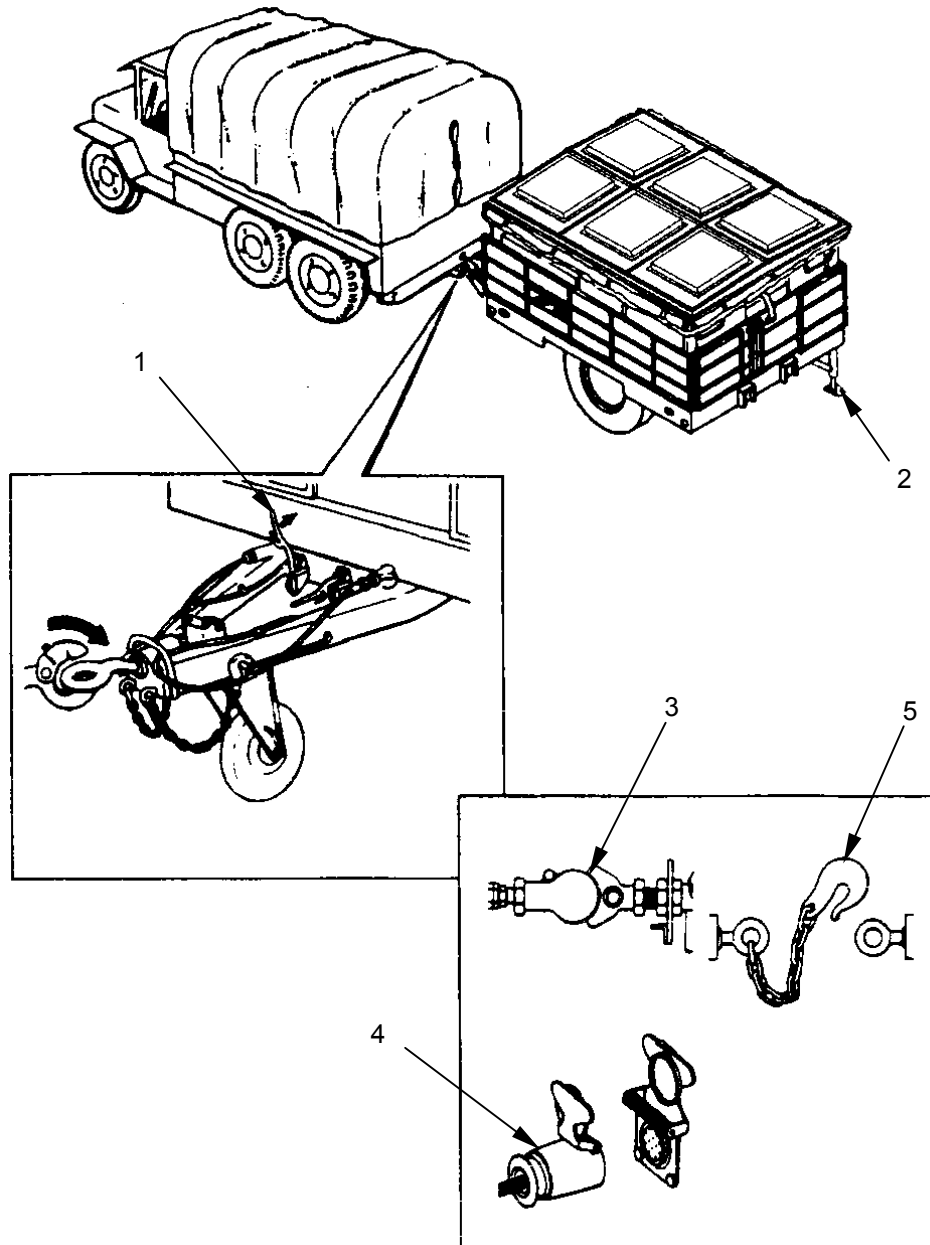
Remove three leveling jack handles (1) and raise the two front leveling jacks (2) and one of the rear leveling jacks (3) to travel mode. Return two of the leveling jack handles (1) to storage.



Release one of the two manual brakes (1).

Raise remaining rear leveling jack (2) 6 to 8 inches from ground.

Connect trailer to vehicle. Connect air hose (3), electrical cable (4), and safety chains (5).





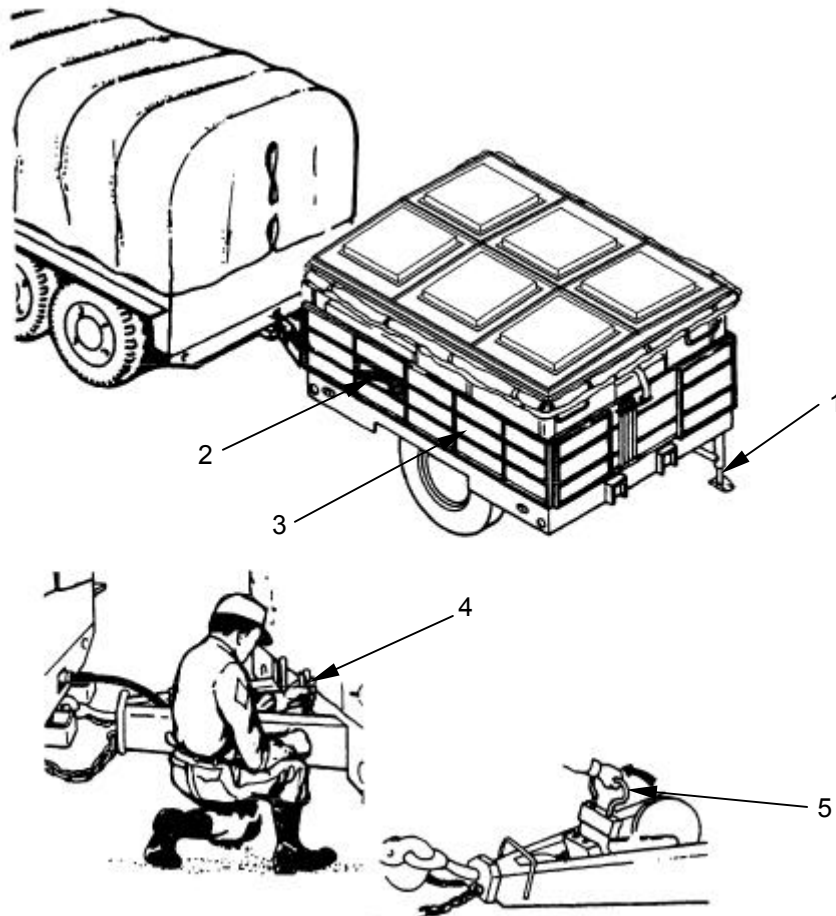
CAUTION
POSSIBLE INJURY

The trailer wheel assembly weighs about 50 lbs. Position one man at each side when raising wheel.

Release, raise leveling jack (1) to travel mode. Stow jack handle (2). Two jack handles are stowed on each side ramp (3).

Release remaining manual brake (4).

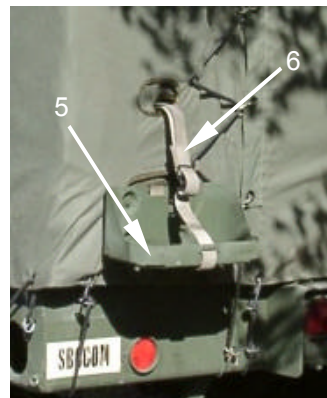
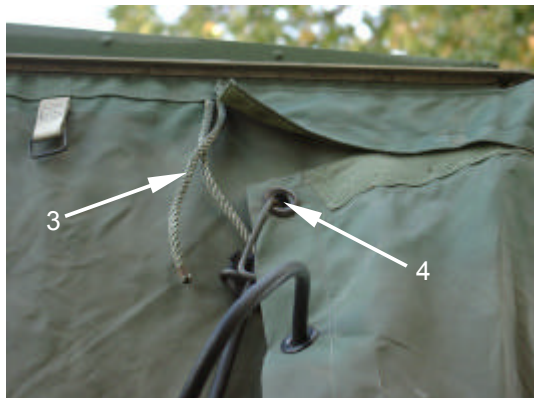
Raise hitch wheel (5).



Lower travel covers (1). Tie short lengths of rope (3) on the front and rear travel covers to the grommets (4) on the top corners of the side travel covers. Also attach hook and pile fasteners at each of these corners and under each fuel can storage mount. Fasten front and rear covers to side covers with shock cord. Fasten shock cord on all fabric bottoms (2) to side of trailer.

Check fuel cans to be sure that lid gaskets are in place and that lids are tight. Stow cans on mounts (5) and secure with straps (6).

When the technical manual is no longer needed, stow in the pouch (7) located on the front surface of the travel cover when done with its use.



**MOBILE KITCHEN TRAILER (MKT)
OPERATION UNDER UNUSUAL CONDITIONS**

OPERATION IN EXTREME COLD, SNOW, OR RAINY WEATHER.

Partially close roof vents to prevent entry of outside elements.

Remove six cover assemblies from stowage.

Install longest covers on sides and fasten to roof canopy flap.

**NOTE**

Hook and loop ties face inside.

Install the two smallest covers on right sides of roof canopy flaps (both ends).

Install two remaining covers.

Secure bottom edge of covers to ramps with cord tie-downs.

Open and close Kitchen exits and entries as required with hook-pile tabs.

Secure all ties around tent poles and handrails, except at entries and exits.

Install Cold Weather Skirts as follows:

Installing the Cold Weather Skirt Assembly. The cold weather skirt assembly contains left side and right side sections. Both sections of the skirt assembly wrap around the lower section of the outside of the MKT and help to prevent cold air/wind from entering the underside of the MKT, improving the overall heat retention of the MKT interior.

The entire skirt assembly is attached to the MKT by means of quick release clips and hook and pile fastener material. Likewise, the seams between the two skirt sections are secured to one another using hook and pile fastener.

A flap on the bottom of the skirt sections allow the skirt to be secured with sandbags.

To install the right side cold weather skirt section **(1)**, disengage all elastic cords with “S” hooks along the bottom of the upper side panels already installed on the MKT. Hold the end of the skirt with the tongue extension **(2)** in position over the towing tongue in the front of the MKT. Move to the right and secure each of the quick release clips **(3)** between the cold weather skirt and the side panels already installed on the MKT.

Upon reaching the ladder, temporarily lift it from its position on the MKT and align the ladder hook grommets **(4)** on the cold weather skirt with the holes in the deck **(5)** of the MKT. Once aligned, lower the ladder back into position, placing the ladder hooks **(6)** through the ladder hook grommets **(4)** and into the holes on the deck **(5)** of the MKT.

Continue moving around to the side and rear of the MKT, engaging the clips (3) on the cold weather skirt to the side panels already in place. Once all clips are in place, return to the front of the MKT and secure the hook and pile fastener (7) moving from the front to the side and finally to the rear of the MKT.



To install the left side section **(1)** of the cold weather skirt assembly, disengage all elastic cords with “S” hooks along the bottom of the side panels. Hold one end of the skirt in position to the left of the towing tongue in the front of the MKT. Engage the quick release clips **(2)** on the cold weather skirt to the side panels **(3)** of the MKT.

Moving from the towing tongue to the left side, temporarily lift the ladder from its position on the MKT and align the ladder hook grommets on the cold weather skirt with the holes in the deck of the MKT as for the right side. Once aligned, lower the ladder back into position, placing the ladder hooks through the ladder hook grommets and into the holes on the deck of the MKT.

Secure each of the quick release clips **(3)** moving around to the side and rear of the MKT.

When both skirt sections have been installed, secure the hook and pile fastener seam in the rear of the MKT where the sections meet.



OPERATION IN HIGH WIND.

Install hold down ropes from tent pole tops to ground for added support.

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CHAPTER 3

**OPERATOR
TROUBLESHOOTING
PROCEDURES**

MOBILE KITCHEN TRAILER (MKT)

**MOBILE KITCHEN TRAILER (MKT)
OPERATOR TROUBLESHOOTING PROCEDURES**

GENERAL

This section contains troubleshooting information for locating most of the operating troubles which may develop in the Kitchen.

TROUBLESHOOTING

Refer to Table 1 for the procedure to be followed by operator and/or crew personnel in correcting possible malfunctions in the equipment. Each malfunction for an individual component, unit, or system is followed by a list of tests or corrective actions to take.


This manual cannot list all malfunctions that may occur, not all tests or inspections and corrective actions. If a malfunction is not listed or is not corrected by listed corrective action, notify your supervisor.

Table 1 lists the common malfunctions which you may find during the operation or maintenance of the Kitchen or its components. You should check the tests/ inspections and corrective actions in the order listed.

**NOTE**

Before you use this table, be sure you have performed all applicable operating checks. Functional checks and visual inspection should isolate most malfunctions or potential problems that occur with this equipment.

Table 1. Operator Troubleshooting Procedure

MALFUNCTION	TEST OR INSPECTION	CORRECTIVE ACTION
KITCHEN NOT LEVEL	 <p>NOTE As a substitute leveling procedure, place a pan of water on range and adjust leveling jacks until water is level.</p> <p>Check operation of bubble level indicators.</p>	Refer to organizational maintenance if bubbles appear defective.
HANDRAILS FALL OUT WHEN TENT POLE IS BUMPED.	Check security of tent pole.	Adjust fabric struts until pole is secure. If tent pole cannot be secured, report to organizational maintenance.
CARGO STRAP RATCHET WILL NOT LOCK TIGHTLY OR IS BINDING	Check cleanliness of mechanism.	Clean ratchet. If ratchet still isn't functioning properly, report to organizational maintenance.

END OF WORK PACKAGE

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CHAPTER 4
OPERATOR MAINTENANCE
INSTRUCTIONS
MOBILE KITCHEN TRAILER (MKT)

**MOBILE KITCHEN TRAILER (MKT)
OPERATOR MAINTENANCE**

THIS SECTION COVERS:

Operator Maintenance

INITIAL SETUP**Maintenance Level**Operator

GENERAL

This section contains instructions covering those maintenance functions which are the responsibility of the operator or crew. Included in this section are instructions for maintaining the Kitchen.

GENERAL CLEANING PROCEDURES.

Most assemblies in the Kitchen can be cleaned with warm water and soap, applied by brush or cloth, then rinsed off and allowed to dry.

**CAUTION
POSSIBLE DAMAGE**

Do not use abrasives to clean griddle. Use of abrasives will destroy anodized surface.

To prevent formation of damaging mildew, shake out and air the canvas cover for several hours at frequent intervals. Have any loose grommets or rips in the canvas repaired without delay. Failure to make immediate repairs may allow a minor defect to develop into major damage. Mildewed canvas is best cleaned by scrubbing with a dry brush. If water is necessary to remove dirt, it must not be used until mildew has been removed. If mildew is present, stretch and pull fabric to examine for evidence of rotting or weakening of fabric. If fabric shows indication of loss of tensile strength, it is probably not worth retreatment. Oil and grease can be removed by scrubbing with soap and warm water. Rinse well with clear water and dry.

END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
OPERATOR PREVENTIVE MAINTENANCE CHECKS AND SERVICES (PMCS)**

THIS WORK PACKAGE COVERS:

Introduction, PMCS Procedures

INITIAL SETUP:

None Required

Maintenance Level

Operator/Unit

Tools and Special Tools

Materials/Parts

White or Mixed Color Rags

(WP 0058, Table 1, Item 5 or 6)

INTRODUCTION

Preventive Maintenance Checks and Services (PMCS) are performed to keep the MKT and its associated equipment in good operating condition. The checks are used to find, correct, or report problems. Operator personnel are to do the PMCS jobs as shown in the PMCS table. PMCS are done every day the MKT is operated, using the PMCS table. Pay attention to WARNING and CAUTION statements. A WARNING means someone could be hurt. A CAUTION means equipment could be damaged.

Before you begin using the MKT, do **Before PMCS**

During use of the MKT, do **During PMCS**

After using the MKT, do **After PMCS**

Once a week, do **Weekly PMCS** if the MKT has been in use

Do **Monthly PMCS** once a month if the MKT has been in use

If you find something wrong when performing PMCS, fix it using troubleshooting and/or maintenance procedures.

Be prepared to assist organizational maintenance when they lubricate the kitchen. Perform any other services when required by organizational maintenance.

The right-hand column of the PMCS table lists conditions that make the MKT not fully mission capable. Write up the faults that cannot be repaired on DA Form 2404 for unit maintenance. For further information on how to use this form, see DA PAM 738-750.

If tools that are required to perform PMCS are not listed in procedures, notify your supervisor.

INSPECTION

Look for signs of trouble. Senses help here. You can feel, smell, hear, or see many problems that can be eliminated before they get worse. Inspect to see if items are in good condition. Are components correctly installed and secured? Is any damage to the frame or components visible? Correct any faults or notify unit maintenance.

There are some common items to check on the MKT and associated equipment. These include the following :

- Dirt, grease, oil, and debris only get in the way and may cover up a serious problem. Clean as you work and as needed. Use degreasing solvent (MIL-PRF-680) on all metal surfaces. Use soap and water when you clean rubber or plastic material.
- Check kitchen body and frame for rust and corrosion. If any bare metal or corrosion exists, clean, and apply a thin coat of oil. Report it to your supervisor.
- Bolts, Nuts, and Screws. Check them all for obvious looseness, missing, bent, or broken condition. You can't try them all with a tool, but look for chipped paint, bare metal, or rust around bolt heads. If you find a bolt, nut, or screw you think is loose, tighten it or report it to your supervisor.
- Look for loose or chipped paint, rust, or gaps where parts are welded together. If you find a bad weld, report it to your supervisor.
- Look for cracked, frayed, or broken insulation, bare wires, and loose or broken connectors. Tighten loose connectors. Report any damaged wires to your supervisor. When you check for "operating condition", you look at the component to see if it's serviceable.

CLEANING



WARNING

POSSIBLE DAMAGE

DO NOT use diesel fuel, gasoline, or benzene (benzol) for cleaning.



WARNING

FIRE DANGER

DO NOT SMOKE when using cleaning solvent. NEVER USE IT NEAR AN OPEN FLAME. Be sure there is a fire extinguisher nearby and use cleaning solvent only in well-ventilated places. Flash point of solvent is 138°F (60°C).



WARNING
SKIN CONTACT

USE CAUTION when using cleaning solvents. Cleaning solvents evaporate quickly and can irritate exposed skin if solvents contact skin. In cold weather, contact of exposed skin with cleaning solvents can cause frostbite.



NOTE

Only use those authorized cleaning solvents or agents listed in WP 0058, Table 1 entitled "Expendable and Durable Items List".

Treating Mildewed Areas. Canvas that has mildewed can be cleaned by scrubbing with a dry brush. If it is necessary to use water to remove dirt, it should not be used until mildew has been removed. After removing mildew, examine fabric. Look for evidence of deterioration. If canvas has deteriorated, it should be replaced.

CAUTION
POSSIBLE DAMAGE

Keep cleaning solvents, gasoline, and lubricants away from rubber or soft plastic parts. They will deteriorate material.

Cleaning Rust or Grease. When cleaning grease buildup or rusty places, use a cleaning solvent. Then apply a thin coat of light oil to affected areas.

LEAKAGE DEFINITIONS FOR OPERATOR PMCS

It is necessary for you to know how fluid leakage affects the status of the kitchen. Following are types/classes of leakage an operator needs to know to be able to determine the status of the kitchen. Learn these leakage definitions and remember - when in doubt, notify your supervisor.

CAUTION
POSSIBLE DAMAGE

Equipment operation is allowable with minor leakages (Class I or Class II). Of course, consideration must be given to fluid capacity in the item/system being checked/inspected. When in doubt notify your supervisor.

When operating with Class I or II leaks, continue to check fluid levels as required in your PMCS.

Class III leaks should be reported immediately to your supervisor.

CLASS I - Seepage of fluid (as indicated by wetness or discoloration) not great enough to form drops.

CLASS II - Leakage of fluid great enough to form drops but not enough to cause drops to drip from item being checked/ inspected.

CLASS III - Leakage of fluid great enough to form drops that fall from item being checked/ inspected.

THIS SECTION COVERS:

Before Operation PMCS Checks and Services

Table 1. Preventive Maintenance Checks and Services for MKT

Item No.	Interval	Item To Be Checked Or Serviced	Procedure	Equipment Not Ready/ Available If:
1	Before	Leveling Jack Assembly	<p>Inspect jacks (1) for operability, damage, or missing hardware. Report any damage or missing parts to organizational maintenance personnel.</p> <p>Keep stabilizer arms (2) and braces (3) free of dirt, mud, and deris.</p>	One or more jacks do not operate properly or missing parts to maintenance
2	Before	Bench Levels	Inspect bench levels (4) for broken glass. Report any damage or missing parts to organizational maintenance personnel.	
3	Before	Taillight Assemblies	<p>Inspect taillight assemblies (5) for operability, broken lenses (6), burned out bulbs, or other damage. Report any malfunction, damage or missing parts to organizational maintenance personnel.</p> <p>Clean lens with clear water.</p>	Taillights do not operate properly
4	Before	Fuel Can	Inspect fuel can (7) for leaks or dents. Replace can if leaks or sharp radius dents deeper than 1-inch are found.	Fuel can leaks
5	Before	Ladder Assembly	Inspect ladder assembly (8) and attaching hardware for any damage and missing hardware. Report any damage to organizational maintenance personnel.	Ladder damaged or missing hardware

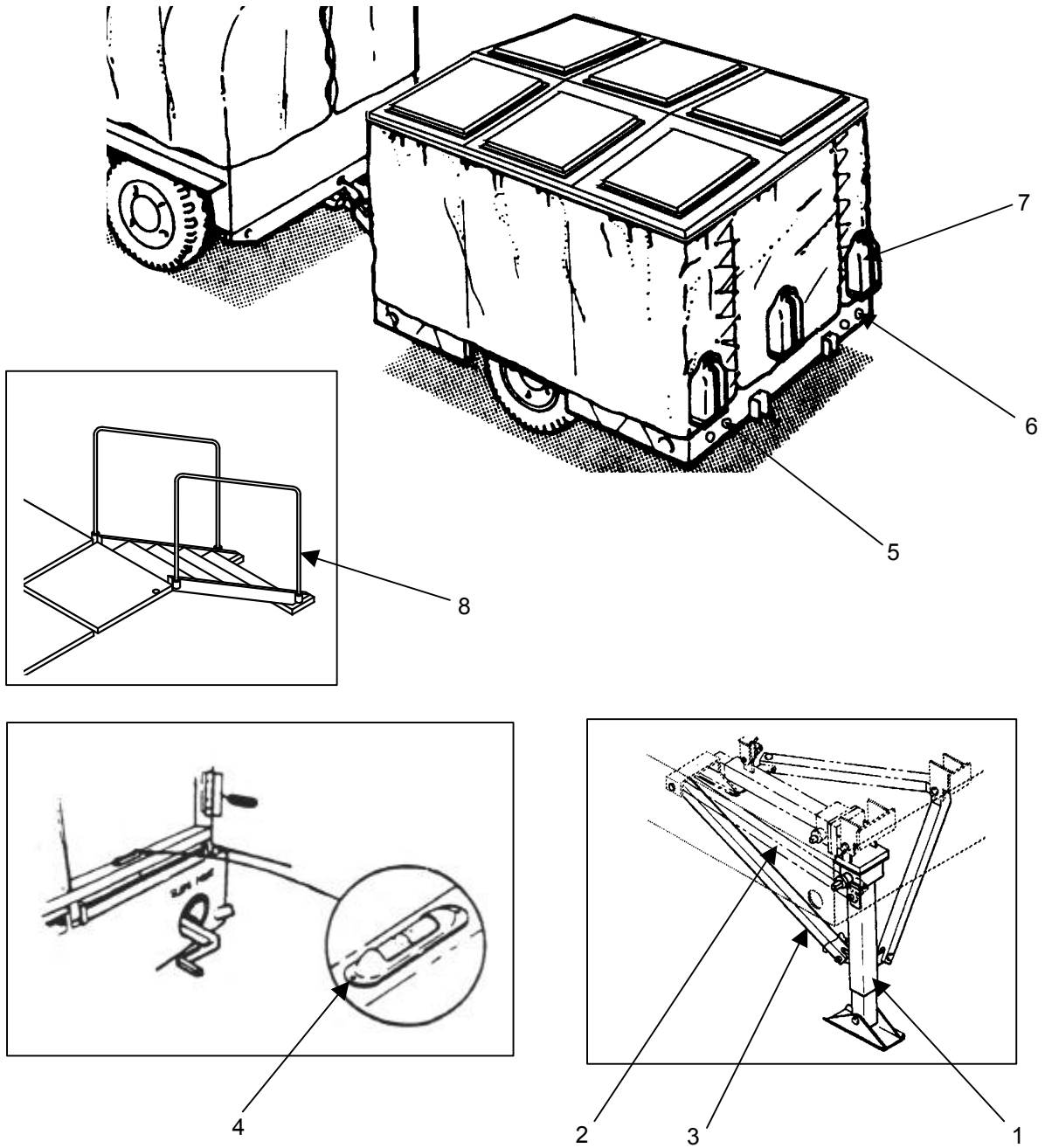


Table 1. Preventive Maintenance Checks and Services for MKT - continued

Item No.	Interval	Item To Be Checked Or Serviced	Procedure	Not Fully Mission Capable If:
6	Before	Roof Jack Assembly	Inspect Jacks (1) for operability, damage, or missing hardware. Report any damage or missing parts to organizational maintenance personnel.	
7	Before	Corner Post and Locking Device	Inspect corner post and locking device (2) for ease of adjustment, damage, and missing hardware. Check for silicone lubricant on corner post upper tube. Report any deficiencies to organizational maintenance personnel.	Locking device damaged or will not secure.
8	Before	Tent Pole Assemblies	Inspect tent pole assemblies (3) for damage to major components, ease of adjustments, and missing hardware. Check for silicone lubricant on adjuster threads. Report any deficiencies to organizational maintenance personnel.	Poles are broken or parts are missing
9	Before	Condiment Tray Assembly	Inspect condiment tray assembly (4) for damage and missing hardware. Report any deficiencies to unit maintenance personnel.	
10	Before	Fire Extinguishers	Inspect to make sure fire extinguishers (5) are present, fully charged, seals intact, and securely mounted. Report any damage or missing parts to organizational maintenance personnel.	Fire extinguisher missing or not fully charged.

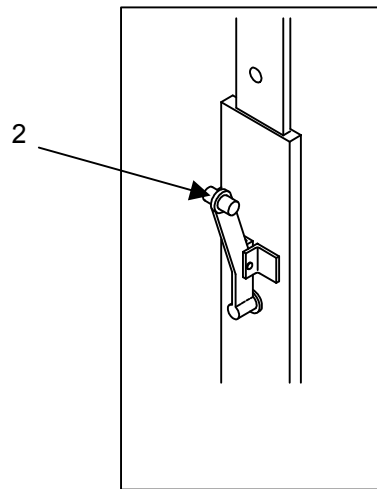
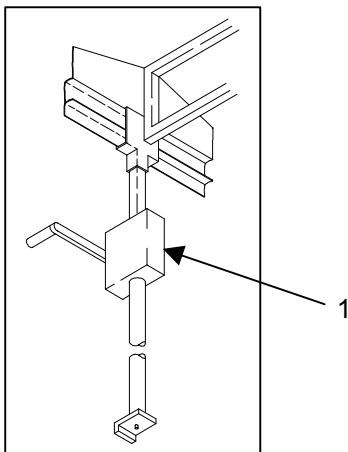
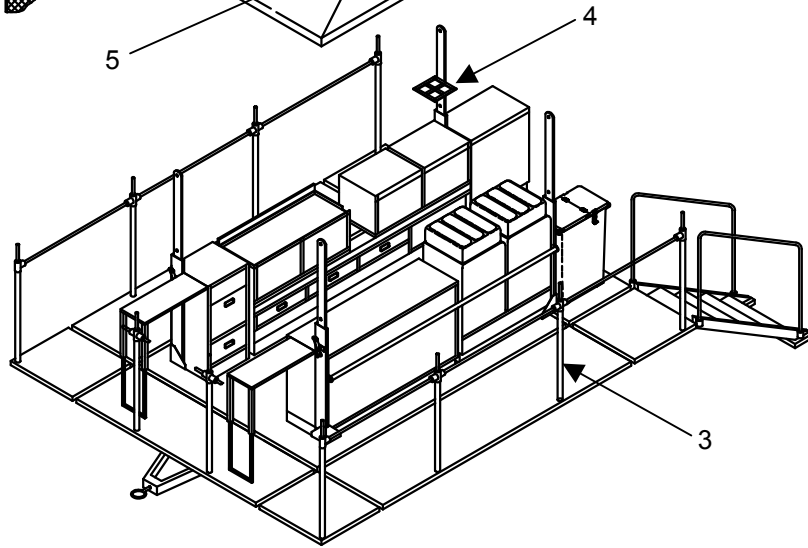
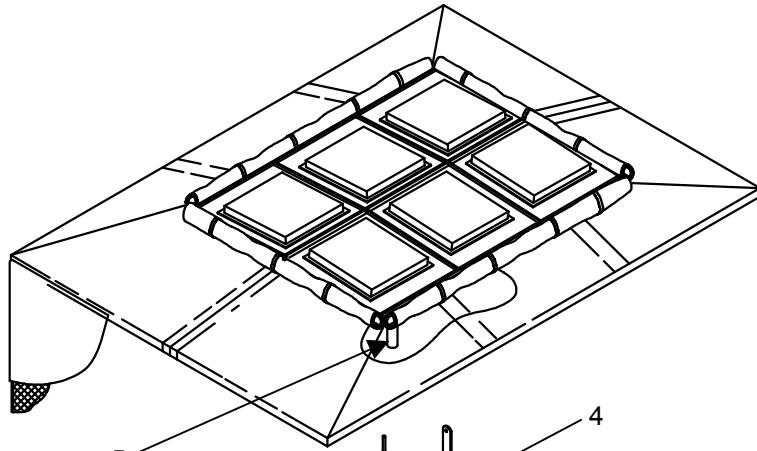


Table 1. Preventive Maintenance Checks and Services for MKT - continued

Item No.	Interval	Item To Be Checked Or Serviced	Procedure	Not Fully Mission Capable If:
11	Before	Tray-Pack Feeding Components: a. Tray-Pack Lifter b. Serving Tray-Pack Lifter c. Adapter Warmer d. Mounted Can Opener e. Hand Can Opener	Ensure availability of components. Inspect can openers (1) and serving tray-pack lifter (2) for operability, or missing hardware. Inspect all items for damage. Report any damage or missing parts to organizational maintenance. Clean serving tray-pack lifter (2) , tray-pack lifter (3) adapter warmer (4) , can openers (1) thoroughly using soap and hot water. Rinse with clear water and air dry.	
12	Before	Dispenser, Liquid, Insulated	Inspect liquid dispenser (5) for damage or missing hardware. Check for leaks. Inspect operation of faucet assembly (6) , spout assembly (7) , cap vent (8) and lid assembly (9) . Ensure gasket (10) on lid assembly forms a good seal. Report any damage or missing parts to organizational maintenance personnel. Clean dispensers thoroughly using soap and hot water Rinse with clear water and air dry.	

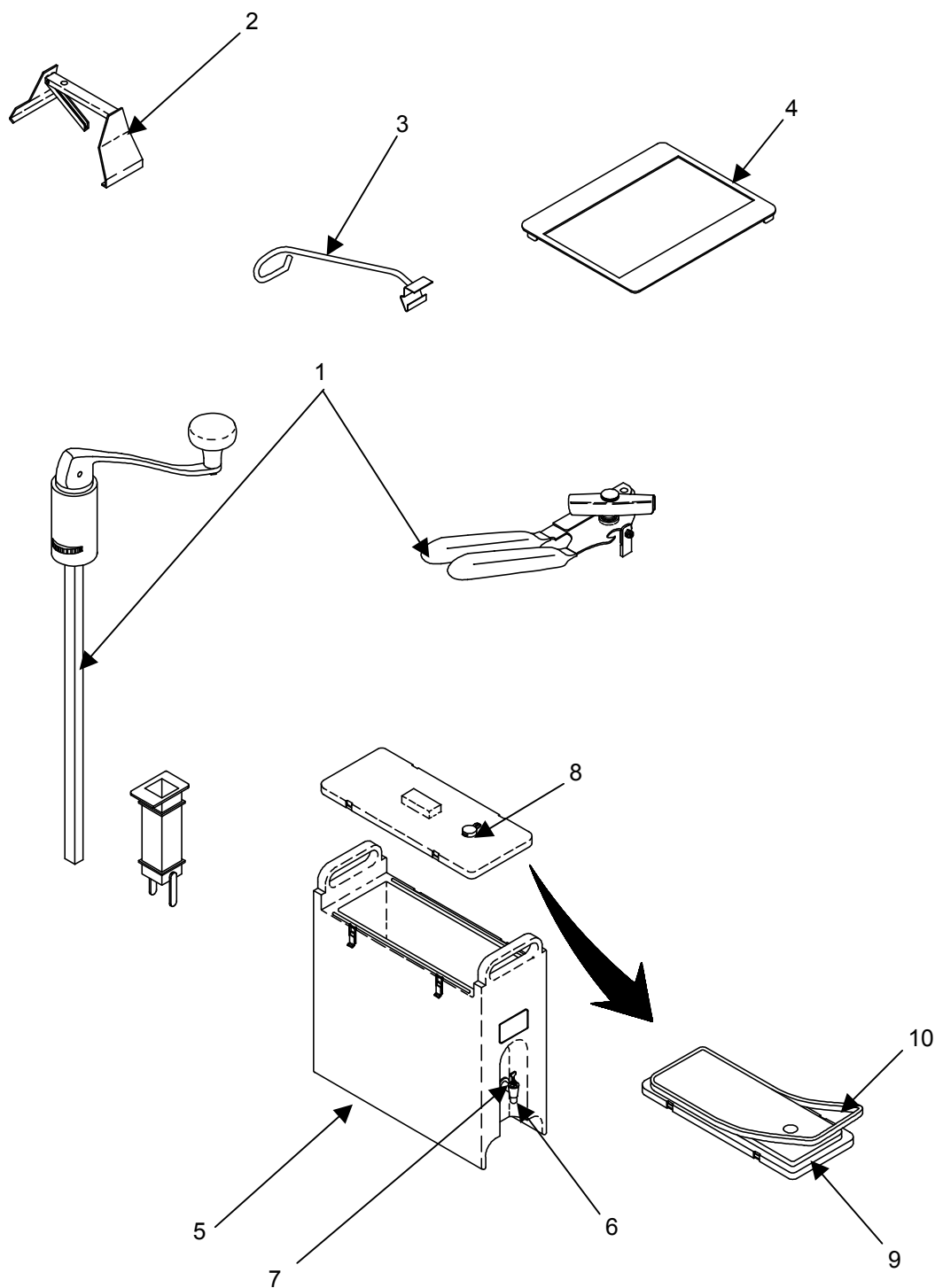


Table 1. Preventive Maintenance Checks and Services for MKT - continued

Item No.	Interval	Item To Be Checked Or Serviced	Procedure	Not Fully Mission Capable If:
13	Weekly	Reflector Assemblies	Inspect reflectors (1) for damage. Report any damage to organizational maintenance personnel.	
14	Weekly	Shock Absorber	Inspect shock absorber (2) for damage and oil leakage. Report any damage to organizational maintenance personnel.	Not attached or loose
15	Weekly	Wiring Harness Assemblies	Inspect wiring harness assemblies (3) for frayed insulation or broken wires. Check that connectors are clean and securely fastened. Report any damage or missing parts to organizational maintenance personnel.	
16	Weekly	Roof Assembly	Inspect the roof assembly (4) for holes, wear, leaks, or other damage. When checking for leaks, make sure the roof vent assembly (5) is closed. Inspect roof vent assembly (5) , (vent cover screen, lowering and raising rod, and attaching hardware), for damage. Check roof frame. Report any damage to organizational maintenance personnel. Wash with warm water and soap to remove all traces of grease and dirt; air dry.	Roof leaks or stay arms on vent assembly damaged
17	Weekly	Roof Vents	Inspect roof vent assemblies (5) , ensure that roof vent hand crank is available and skylight operator is operable. Report any damage or missing parts to organizational maintenance personnel.	Roof vents leak or parts are broken or missing.
18	Weekly	Tentage	Inspect roof canopy (6) , travel covers (7) , side and end screens (8) for holes, cuts, tears, mildew or other signs of damage. Report all damage to organizational maintenance personnel. Remove oil and grease by scrubbing with soap and warm water. Rinse well with clear water and dry. If mildew is present, use procedure for removal outlined earlier in this work package.	
19	Weekly	Cabinet Assemblies	Inspect cooking cabinet (9) , oven cabinet (10) , plate hold down assembly (11) , moveable cabinet (12) , storage cabinet (13) , and condiment cabinet (14) for damage (punctures, dents, broken hinges, etc.). Inspect griddle grill racks (15) , and cooking rack frames (16) for damage. Inspect storage and condiment cabinet drop leaf tables (17) for any signs of damage. Inspect cutlery rack assembly (18) for any damage. Report any and all damages to organizational maintenance personnel. Using soap and warm water, thoroughly clean all cabinets, the grease splash guard, griddle, and cooling rack frame, grease funnel and catcher assembly (19) . Rinse well with clear water and air dry.	
20	Weekly	Ice Chest Assembly (NSN 4110-01-044-	Inspect ice chest (20) and tray assembly. Check for missing screws, damaged handles and hinges. Report any damage to organizational maintenance personnel.	

20	Weekly	2487) Ice Chest Assembly (NSN 4110-01-452-7317)	<p>Clean ice chest assembly thoroughly using soap and warm water. Rinse with clear water and air dry.</p> <p>Inspect ice chest (20). Check for missing bottom tray, damaged cover or missing rubber seals. Report any damage to organizational maintenance personnel.</p> <p>Clean ice chest assembly thoroughly using soap and warm water. Rinse with clear water and air dry.</p>	
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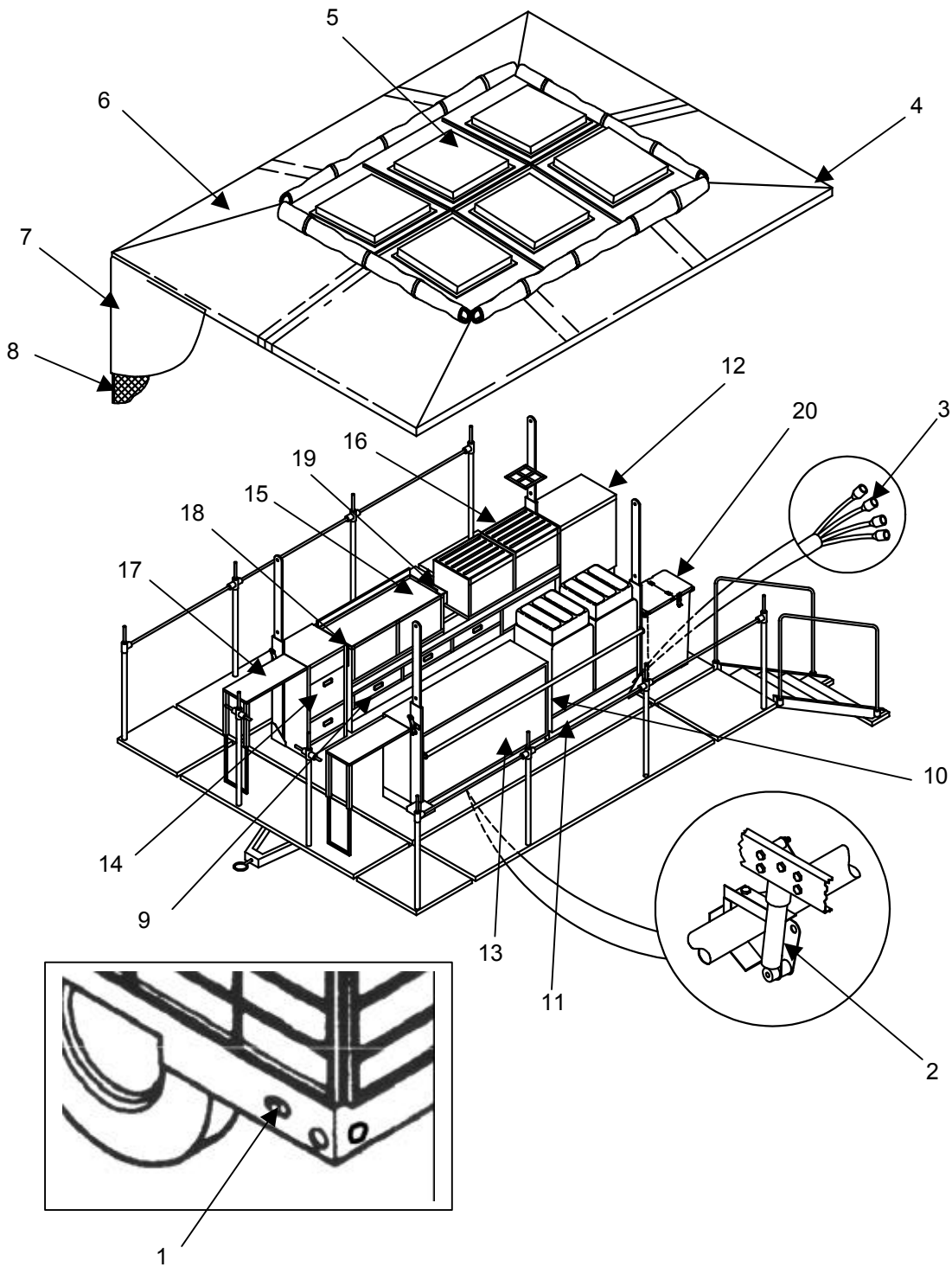
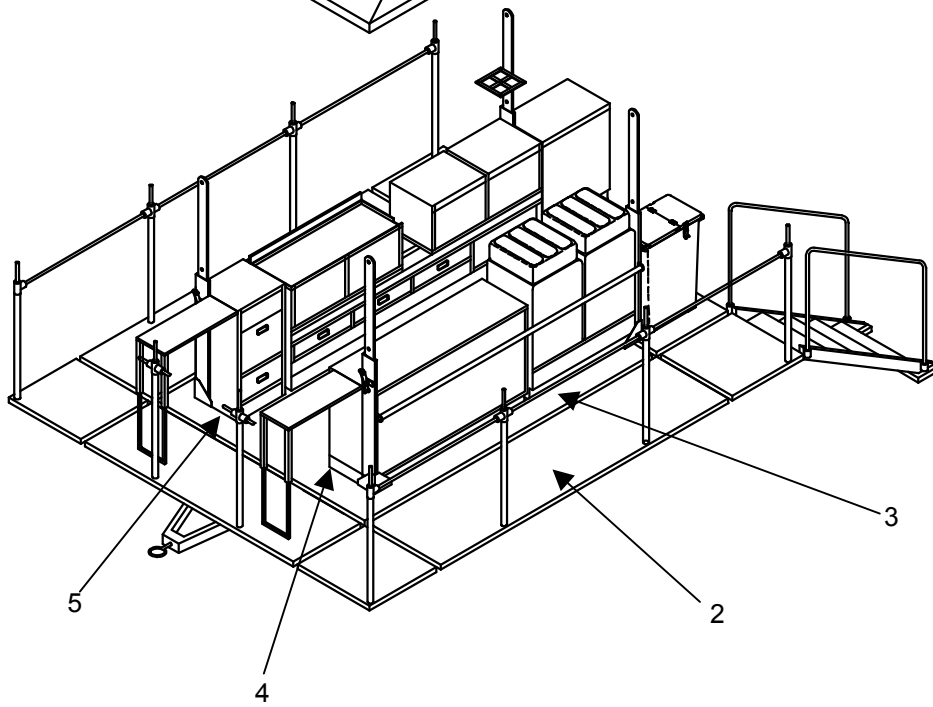
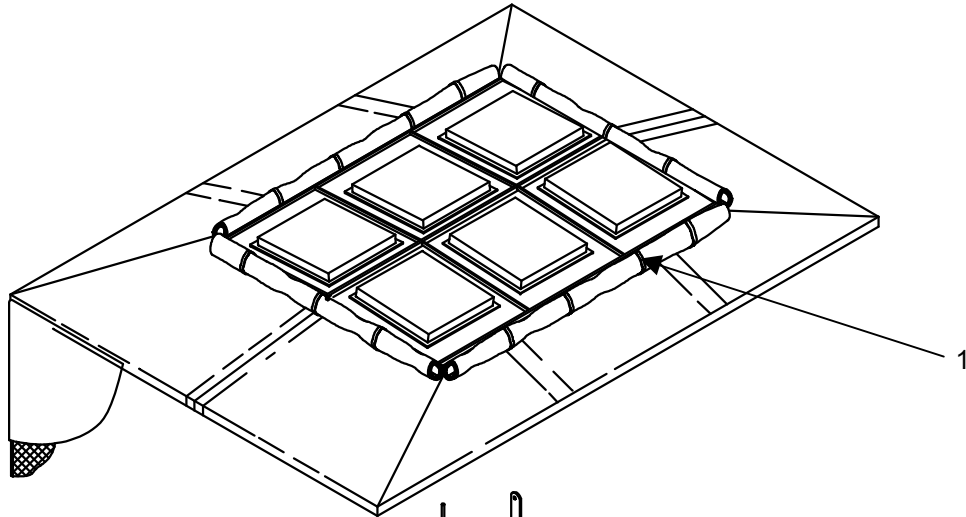


Table 1. Preventive Maintenance Checks and Services for MKT - continued

Item No.	Interval	Item To Be Checked Or Serviced	Procedure	Not Fully Mission Capable If
21	Weekly	Tie Down Strap Assembly	Inspect tie down strap assemblies (1) for wear, cuts, or loss of tensile strength in straps. Also inspect for operability of ratchet buckles. Report any damage to organizational maintenance personnel.	
22	Monthly	Ramp Assemblies	Inspect the ramp assemblies (2) for damage, missing corner ramp struts, latch slide or hinge pins. Report any damage or missing parts to organizational maintenance personnel. Clean ramp (2) periodically using soap and warm water.	Ramp parts damaged or missing.
23	Monthly	Platform Assembly	Inspect the platform assembly (3) for damage or missing brackets. Report any damage or missing parts to organizational maintenance personnel. Clean platform (3) periodically using soap and warm water.	
24	Monthly	Mounting Bracket Assemblies	Inspect mounting bracket assemblies (4) for security of attachment to platform. Report damage or missing parts to organizational maintenance personnel.	
25	Monthly	Hook Tie Down Assemblies	Inspect hook tie down assemblies (5) for security of attachment to platform. Report damage or missing parts to organizational maintenance personnel.	



END OF WORK PACKAGE

TM 10-7360-206-13

CHAPTER 5

**UNIT
TROUBLESHOOTING
PROCEDURES**

MOBILE KITCHEN TRAILER (MKT)

**MOBILE KITCHEN TRAILER (MKT)
UNIT TROUBLESHOOTING PROCEDURES**

GENERAL

Troubleshooting information for locating and correcting many of the operating troubles which may develop in the Kitchen are listed in WP 0009, Table 1. Additional malfunctions beyond the scope of operator/ crew are listed in Table 1 of this work package. Each malfunction for an individual component, unit, or system is followed by a list of tests or inspections which will help you to determine probable causes and corrective actions to take. You should perform the tests, inspections, and corrective actions in the order listed.

This manual cannot list all malfunctions that may occur, nor all tests or inspections and corrective actions. If a malfunction is not listed or is not corrected by listed corrective actions, notify direct support maintenance.



NOTE

Before you use this table, be sure you have performed all applicable operating checks. Functional checks and visual inspection should isolate most malfunctions or potential problems that occur with this equipment.

Table 1. Unit Troubleshooting Procedures

MALFUNCTION	TEST OR INSPECTION	CORRECTIVE ACTION
Roof vents binding during operation, levers loose or missing, cover loose, screen damaged or missing.	Visual inspection.	Check lubrication of chain. Lubricate chain if required. Use Silicone Lube (WP 0058, Table 1, Item 4) Replace damaged components as authorized or refer to Direct Support maintenance personnel.
Roof lifting jack bending during operation.	Functional Inspection.	Replace defective components(s) as authorized or refer to direct support maintenance personnel.
Holes or tears in tentage assemblies.	Visual inspection	Repair if possible using fabric repair kit. If not, refer to Direct Support maintenance personnel.
Fasteners (velcro, snap, or rivet) not holding.	Visually check threaded fasteners to determine if broken, cracked, stripped, loose, or rusted. Check to see that rivets are secure with head in contact with member.	Replace all damaged fasteners or refer to Direct Support maintenance personnel for rivet replacement.

MALFUNCTION	TEST OR INSPECTION	CORRECTIVE ACTION
Drop leaf tables bind during setup.	Functionally check.	Report to Direct Support maintenance personnel.
Griddle anodized surface worn off or badly scratched and warped.	Visual inspection.	If griddle is badly damaged (50% on both surfaces), replace griddle.
Shock absorber leaking oil.	Visual inspection and lack of sufficient damping in transit.	Replace if inspection indicates excessive seal wear.
Leveling jack binding during operation.	Check to see if release pin detent balls are defective or if release pins bind during removal.	Replace defective components as authorized or refer to direct support maintenance personnel.
Ramps bind or won't pivot properly.	Check to see If hinge pins are defective.	Replace defective hinge pins or ramp assembly.
Ramp latch bolt frozen or difficult to slide.	Visually check to see If bolt is bent.	Remove with a punch, drift, or saw as required and replace.
Tent pole and strut assembly binds.	Check lubrication.	Clean and lube, if required. If still inoperable, replace.
Corner post latches fail to latch.	Check lubrication of mechanism.	Lube, if required. If still inoperable, replace.
Corner post binds.	Check lubrication.	Clean and lube, if required. If still inoperable, replace.
Component(s) loose or too dirty to function properly.	Visual inspection.	Clean and tighten as applicable (refer WP 0010).
Insulated liquid dispenser faucet leaking.	Visual inspection.	Repair faucet assembly.
Mounted can opener cutting blades worn or dull.	Visual inspection and check operation.	Replace worn or dull blades. If still inoperable, replace.

END OF WORK PACKAGE

TM 10-7360-206-13

CHAPTER 6
UNIT MAINTENANCE INSTRUCTIONS
MOBILE KITCHEN TRAILER (MKT)

**MOBILE KITCHEN TRAILER (MKT)
LUBRICATION REQUIREMENTS**

OVERVIEW

This chapter provides instructions for operator/ crew level maintenance. Lubrication instructions, troubleshooting procedures, and maintenance procedures are provided that will allow you to keep the kitchen operational. If a problem occurs that is not covered in this chapter, notify your supervisor.

LUBRICATION INSTRUCTIONS**GENERAL**

Refer to TM 9-2330-213-14&P for trailer chassis lubrication instructions.

END OF WORK PACKAGE

MOBILE KITCHEN TRAILER (MKT)**SERVICE UPON RECEIPT OF MATERIAL AND REPAIR PARTS AND SPECIAL TOOLS**

REPAIR PARTS AND SPECIAL TOOLS

Repair Parts. Repair parts are listed and illustrated in TM 10-7360-206-23P covering organizational maintenance for this equipment.

Special Tools and Equipment. There are no special tools or equipment required to maintain the kitchen.

SERVICE UPON RECEIPT OF MATERIAL

Inspecting and Servicing the Equipment. There are no special procedures required for inspecting and servicing the kitchen on receipt. Refer to WP 0005 for kitchen set up procedures.

Inspect the equipment for damage incurred during shipment. If the equipment has been damaged, report the damage on SF Form 364, Report of Discrepancy.

Check the equipment against the packing slip to see if the shipment is complete. Report all discrepancies in accordance with DA PAM 738-750.

Check to see whether the equipment has been modified. Equipment that has been modified will have the Modification Work Order (MWO) number near the identification plate. Check also to see whether all currently applicable MWO's have been applied. Current MWO's applicable to the equipment are listed in DA Pam 750-10.

MKT-I Improvement Kit. An improvement kit has been made available that will permit the unit to replace and therefore upgrade many of the components of older Mobile Kitchen Trailers. Models of the MKT that can be upgraded are the MKT-75, MKT-75A, MKT-82, MKT-85, MKT-85S, MKT-90, and MKT-95. The current fielded version of the MKT (MKT-99) already has all of the enhancements offered in the MKT-I Kit and does not require any modifications. A complete illustrated listing of all the components of the MKT-I Improvement Kit can be found in WP 0059.

To apply the MKT-I Improvement Kit to one of the MKT models listed above, refer to WP 0013 for complete instructions on the installation of the various components.

END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
INSTALLATION OF MKT-I IMPROVEMENT KIT COMPONENTS**

INTRODUCTION

An MKT-I Improvement kit is available that will permit the Unit to replace and therefore upgrade many of the components of older Mobile Kitchen Trailer. Models of the MKT that can be upgraded are the MKT-75, MKT-75A, MKT-82, MKT-85, MKT-85S, MKT-90, and MKT-95. The current fielded version of the Mobile Kitchen Trailer (MKT-99) already has all of the enhancements offered in the MKT-I kit and does not require any modification. A complete illustrated listing of all the components of the MKT-I Kit can be found in WP 0059.

Table 1 contains a listing of all components included in the MKT-I Kit. Refer to Table 2 entitled "Remarks for MKT-I Improvement Table" for an explanation of the codes used in Table 1.

Table 1. MKT-I Improvement Kit Conversion Reference

MKT-I Component	All MKT Models
Griddle assembly w/ 4-inch flange	3
Grease funnel assembly	1
Opener, can, mounted	1
Can opener adapter	1
Chest, ice storage	1
Exhaust fan assy	3
3-Inch hose clamp	3
3-inch diameter x 12 foot dryer hose	3
Heater vent weldment	3
Portable prop	3
Overhead fluorescent light set	3
Light set hangers	3
Extension cord, 6-foot	3
Duplex outlet and cable assy	3
Rubber floor matting (center)	3
Rubber floor matting (side)	3
Rubber floor matting (front/rear)	3
End cover assy, small	2
End screen assy, large	2
End screen assy, small	2
End cover assy, large	2
Side screen assy	2
Roof canopy assy	2
Rear travel cover assy	2
End cover assy, rear	2
Right side travel cover assy	2
Left side side travel cover assy	2
Side cover assy	2
Cold weather skirt assy, roadside	3
Cold weather skirt assy, curbside	3
Technical manual (TM 10-7360-206-13)	1
Technical manual (TM 9-2330-213-14&P)	1

Table 2. Remarks for MKT-I Improvement Table

Code	Description
1	MKT does not require any modification to accept component, simply replace old component
2	Installation procedure for new component is same as for older component, refer to appropriate section of WP 0005 for installation instructions
3	Refer to the section later in this work package for specific installation instructions on this component

Installing the Griddle with 4 inch flange. To install the griddle with the 4 inch flange, use a second person and lift the old griddle assembly from above the M2A or MBU burner location. Dispose of the old griddle in an approved manner. With the help of a second person, lift the new griddle up and into position over the griddle base. Be sure that the new griddle seats properly over the base.

Replacing the Grease Funnel Assembly. To replace the grease funnel assembly, lift the old assembly from its location on the right hand side of the griddle. Install the new grease funnel assembly making sure that it is firmly seated. The new grease funnel must be used with the griddle with 4 inch flange.

Installing the Exhaust Fan Assembly. (MKT-99 and MKT-I Improvement Kit)

The exhaust fan assembly is comprised of 6 components that include the exhaust fan (1), 3-inch hose clamp (qty 2) (2,3), 3-inch diameter x 12 foot hose (4), heater vent weldment (not shown), and portable prop (5).



To install the exhaust fan assembly, first install the portable prop (1) on the upper MKT framework (2) by engaging the end of the prop with the tab shaped section (3) over the center frame member (4) between the first and second roof openings (5). Place the opposite end (6) of the prop over the lip (7) on the frame near the hand crank for the first roof opening. The prop (1) remains in place on the upper frame without the need for securing hardware.



Hang the exhaust fan assembly (1) on the prop rod (2) by engaging the hook-shaped bracket (3) over the prop rod (2).

Slide a 3-inch hose clamp (4) over one end of the 12 foot long, 3-inch diameter exhaust hose (5).

Install the end of the hose (5) over the exhaust fan hose fitting (6). Use the screwdriver contained in the field range accessory kit and secure the hose with the 3-inch hose clamp (4).

Wrap the exhaust fan power cord around the hose (5) loosely in order to keep the cord from dangling down and into the work area.

Guide the loose end of the exhaust hose (5) and power cord over the "U" shaped bar (7) hanging down from the roof of the MKT. The exhaust hose and power cord combination should drop down past the cabinet on the right side of the MKT.

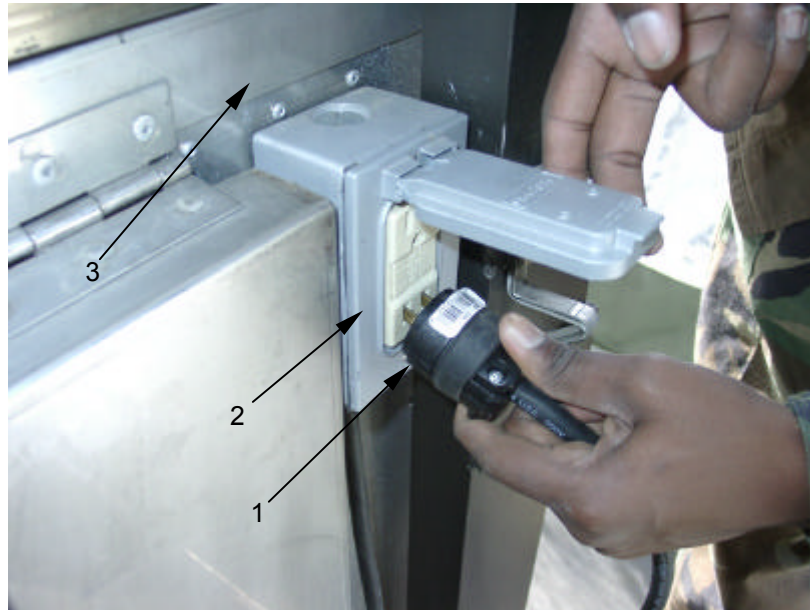


If the heater vent weldment (1) is not already installed, slide the heater vent weldment (1) under the cabinets (2) on the right side of the MKT so that the end of the weldment (1) that accepts the exhaust hose (3) is flush with the end of the cabinet (2).

Slide a 3-inch hose clamp (4) over the other end of the exhaust hose (3). Attach the other end of the exhaust hose to the hose fitting (5) located on the end of the heater weldment (1). Secure the hose clamp (4).



Connect the exhaust fan assembly power cord (1) to the GFCI outlet (2) mounted to the cabinet (3) on the right side of the MKT.



Installing the Overhead Fluorescent Lights. (MKT-99 and MKT-I Improvement Kit)

Position the two overhead lights (1) with the male plug ends (2) facing the front of the MKT.

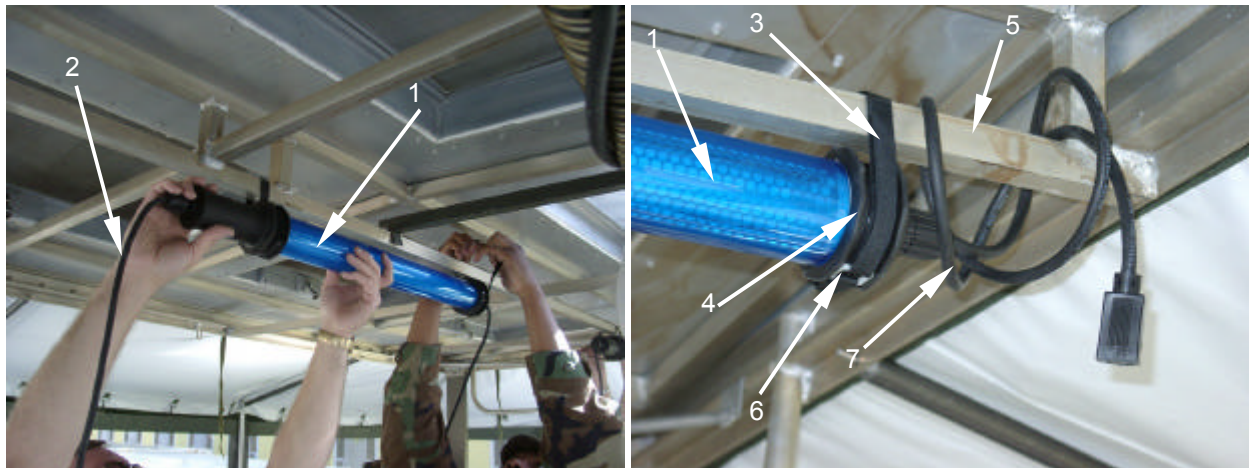
Mount the first light by wrapping the free end of a light support strap (3) under each end of light (1), on the rubber end handles (4), over the roof frame (5), through the loop strap fastener (6), and engage the pile fastener. Wrap the cord (7) around the frame (5) to keep it from hanging.

Mount the remaining light as described for the first light, wrapping the excess cord (8) around the frame (5) to keep it from hanging. Between the lights, connect the plug (9) of the first light into the receptacle (10) of the second light.

Wrap the 6 foot extension cord (11) along the frame assembly (5) and above the GFCI outlet located at the end of the cabinet on the right side of the MKT.

Connect the male plug (12) located at the end second light into the receptacle of the extension cord (11).

Connect the plug (13) at the end of the extension cord (11) into the GFCI outlet (14).

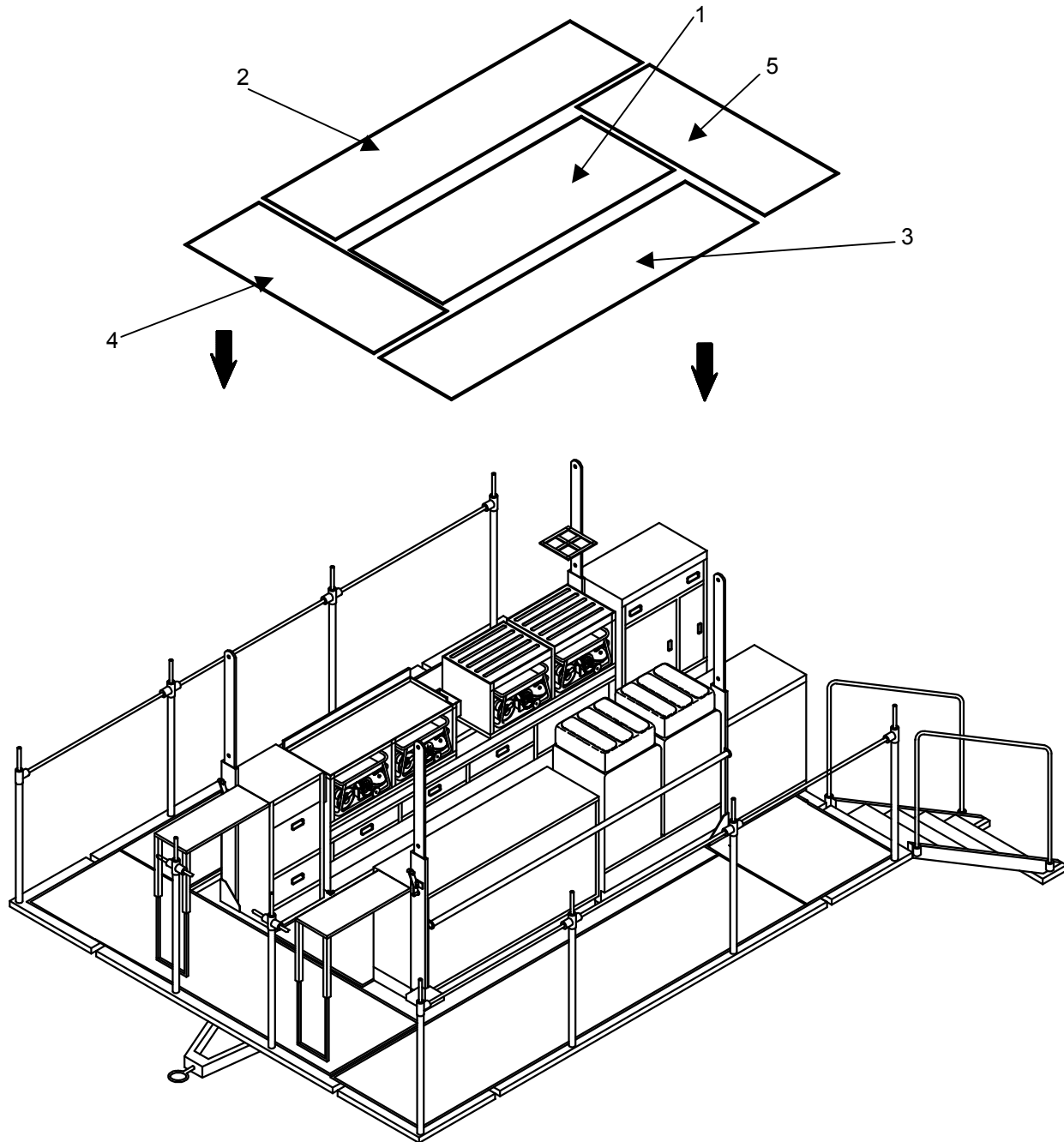






Installing the Rubber Floor Matting. There are a total of five flooring mats included with the MKT-I Kit, a wide flooring mat for the center aisle (1), two long flooring mats for the left (2) and right (3) side ramps, and two shorter flooring mats for the front (4) and rear (5) ramps.

To install the flooring mats, simply unroll them into the desired position.



Installing the Cold Weather Skirt Assembly. The cold weather skirt assembly contains left side and right side sections. Both sections of the skirt assembly wrap around the lower section of the outside of the MKT and help to prevent cold air/wind from entering the underside of the MKT, improving the overall heat retention of the MKT interior.

The entire skirt assembly is attached to the MKT by means of quick release clips and hook and pile fastener material. Likewise, the seams between the two skirt sections are secured to one another using hook and pile fastener.

A flap on the bottom of the skirt sections allow the skirt to be secured with sandbags.

To install the right side cold weather skirt section **(1)**, disengage all elastic cords with "S" hooks along the bottom of the upper side panels already installed on the MKT. Hold the end of the skirt with the tongue extension **(2)** in position over the towing tongue in the front of the MKT. Move to the right and secure each of the quick release clips **(3)** between the cold weather skirt and the side panels already installed on the MKT.

Upon reaching the ladder, temporarily lift it from its position on the MKT and align the ladder hook grommets **(4)** on the cold weather skirt with the holes in the deck **(5)** of the MKT. Once aligned, lower the ladder back into position, placing the ladder hooks **(6)** through the ladder hook grommets **(4)** and into the holes on the deck **(5)** of the MKT.

Continue moving around to the side and rear of the MKT, engaging the clips (3) on the cold weather skirt to the side panels already in place. Once all clips are in place, return to the front of the MKT and secure the hook and pile fastener (7) moving from the front to the side and finally to the rear of the MKT.



To install the left side section **(1)** of the cold weather skirt assembly, disengage all elastic cords with “S” hooks along the bottom of the side panels. Hold one end of the skirt in position to the left of the towing tongue in the front of the MKT. Engage the quick release clips **(2)** on the cold weather skirt to the side panels **(3)** of the MKT.

Moving from the towing tongue to the left side, temporarily lift the ladder from its position on the MKT and align the ladder hook grommets on the cold weather skirt with the holes in the deck of the MKT as for the right side. Once aligned, lower the ladder back into position, placing the ladder hooks through the ladder hook grommets and into the holes on the deck of the MKT.

Secure each of the quick release clips **(3)** moving around to the side and rear of the MKT.

When both skirt sections have been installed, secure the hook and pile fastener seam in the rear of the MKT where the sections meet.



END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
PREVENTIVE MAINTENANCE CHECKS AND SERVICES**

0014 00

UNIT PREVENTIVE MAINTENANCE CHECKS AND SERVICES (PMCS)

GENERAL

No Preventive Maintenance Checks and Services (PMCS) are required at the Organizational Level on this equipment.

END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
LUBRICATION INSTRUCTIONS**

LUBRICATION**THIS SECTION COVERS:**

Service

INITIAL SETUP

MKT in a clean condition

Maintenance Level

Unit

Tools and Special Tools**Materials/Parts**

Degreasing solvent (WP 0058, Item 8)

Fuel Oil, Diesel (WP 0058, Item 9)

Rags, Wiping (WP 0058, Item 5 or 6)

Lubricating Compound, Silicone
(WP 0058, Item 4)**Interval**3 Mos. Or every third set-up
(whichever comes first)**OVERVIEW**

This chapter provides organizational level maintenance instructions. All of the information required to keep the kitchen in good repair is included in this chapter.

LUBRICATION INSTRUCTIONS**GENERAL**

Refer to TM 9-2330-213-14&P for trailer chassis lubrication Instructions.

**NOTE**

Clean fittings before lubricating. Relubricate all areas exposed to water after amphibious operation. Lubricate points indicated by dotted arrow shaft on both sides of equipment. Clean parts with degreasing solvent, or with diesel fuel oil. Dry before lubricating. The lowest level of maintenance authorized to lubricate a point is indicated by one of the following: (C) operator/ crew, or (O) organizational maintenance.

**NOTE**

Intervals and related task hour times are based on normal hours of operation. The task hour time specified is the time you need to do all the services prescribed for a particular interval. Change the interval if your lubricants are contaminated or if you are operating the equipment under adverse operating conditions, including longer than usual operating

hours. You may extend the interval during periods of low activity, but you must take adequate preservation precautions.

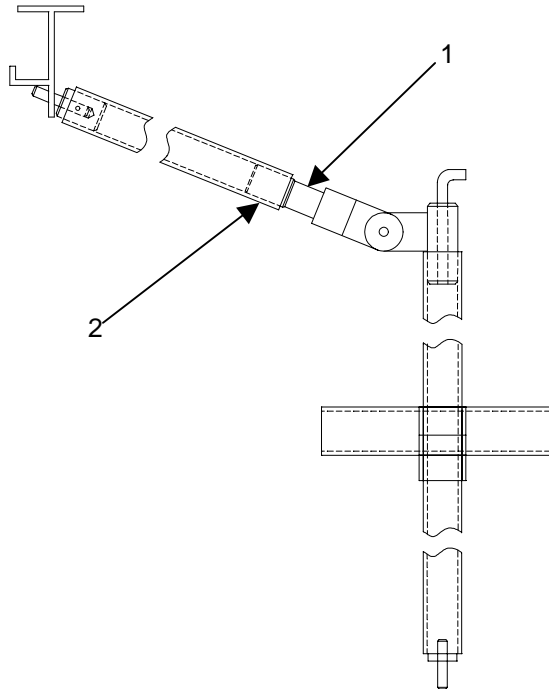
**NOTE**

Clean area with degreasing solvent before lubricant is applied. Dry before lubricating. Lubricate with silicone compound lubricant (NSN 9150-00-823-7860) or equivalent. Dimensioned areas shall be lubricated on all four sides of the corner post and on external and internal threads of the tent pole assembly.

TENT POLE ASSEMBLY LUBRICATION**NOTE**

To lubricate, unscrew female adjuster from male adjuster (1). Apply lubricant to external and internal threads (2) of adjusters. Then reassemble.

Lubricate threads – external and internal.



LUBRICANTS	CAPACITY	EXPECTED TEMPERATURES Above 32° F 40° F to -10° F 0° F to 65° F Above 0° C 5° C to -23° C -18° C to -50° C
Silicone Compound Lubricant (NSN: 9150-00-823-7860)	As required	All Temperatures

END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
LUBRICATION**

LUBRICATION**THIS SECTION COVERS:**

Service

INITIAL SETUP

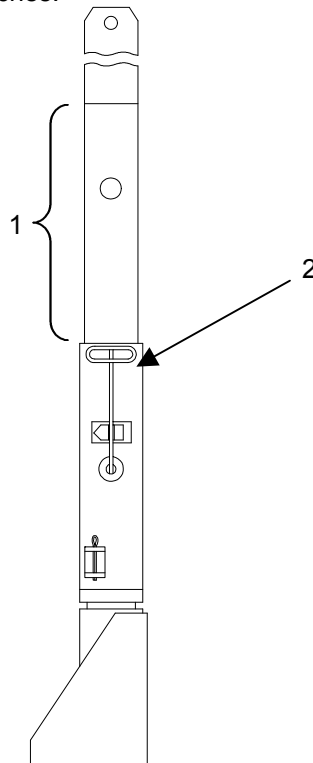
MKT in a clean condition

Maintenance Level

Unit

Tools and Special Tools**Materials/Parts**Lubricating Compound, Silicone
(WP 0058, Item 4)**Interval**3 Mos. or every third set-up
(whichever comes first)**CORNER POST ASSEMBLY LUBRICATION****NOTE**

Before lubricating, lift roof into the raised position. Lubricate the area of the upper tube (1) from the area it inserts into the lower tube (2) to a height of approximately 33 inches.



LUBRICANTS	CAPACITY	EXPECTED TEMPERATURES
Silicone Compound as required Lubricant (NSN: 9150-00-823-7860)		Above +32° F +40° F to -10° F 0° F to -5° F Above 0° C + 5° C to -23° C -18° C to -50° C All Temperatures

END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
UNIT MAINTENANCE PROCEDURES**

THIS SECTION COVERS:

Service

INITIAL SETUP**Maintenance Level**

Unit

Tools and Special Tools**Materials/Parts**

SCOPE

This section provides instructions to perform maintenance on all items which are the responsibility of organizational maintenance personnel.

GENERAL REPAIR INSTRUCTIONS

Within reasonable limits of organizational support capability and using approved shop procedures, straighten, align, or reform deformed parts to a serviceable condition; fix or patch repairable cracks, holes or tears.

All procedures are in disassembly/assembly sequence. Only disassemble an Item as far as necessary to repair it, then locate the appropriate point in the assembly sequence and reassemble the item.

Replace all components damaged beyond simple shop repair.

Refer to publication FM 10-16 for general fabric repair instructions.

END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
UNIT MAINTENANCE PROCEDURES**

REPAIR ROOF VENT AND SCREEN ASSEMBLY – KITCHEN WITH 12 ROOF VENT ASSEMBLIES

THIS SECTION COVERS:

Repair

INITIAL SETUP

Maintenance Level

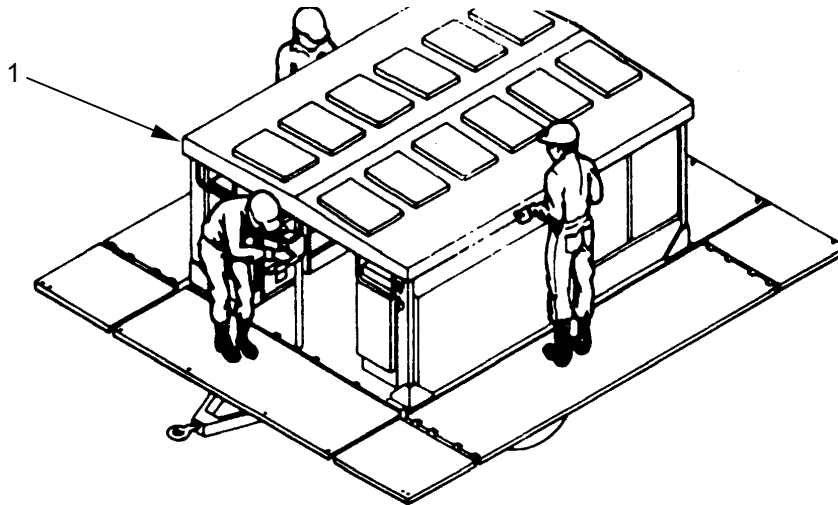
Unit

Materials/Parts

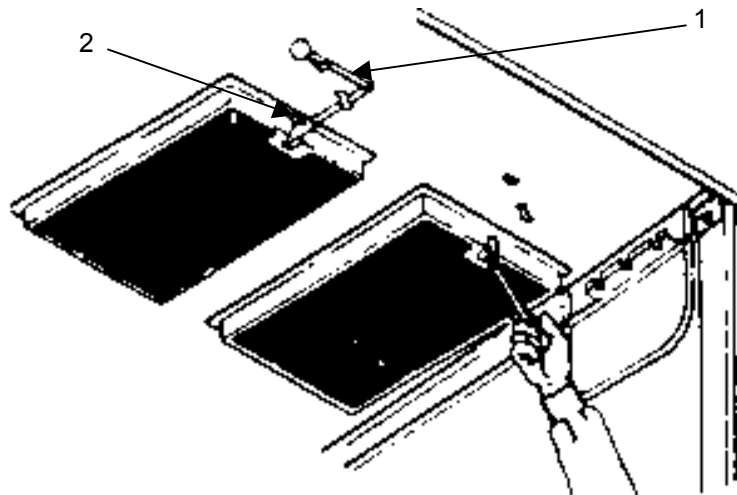
Tools and Special Tools

Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

Extend roof assembly (1) to operational position.



Repair at this maintenance level is limited to unscrewing and replacing the stay knob (1) and roof vent locking screw (2).



END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
UNIT MAINTENANCE PROCEDURES**

REPAIR ROOF VENT AND SCREEN ASSEMBLY – KITCHEN WITH 6 ROOF VENT ASSEMBLIES
THIS SECTION COVERS:

 Repair

INITIAL SETUP
Maintenance Level

Unit

Materials/Parts
Tools and Special Tools

 Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

Repair at this level is limited to replacing defective screen, weatherstrip gasket and repair of the skylight operator.


NOTE

Use silicone lubricant, WP 0058, item 4, on skylight operator chain.

Open roof vent **(1)** with hand crank **(2)**. Remove hand crank.

Block or support the cover **(3)** and pull-out the removable sash pin **(4)** from the sash bracket **(5)**.

Fully open cover **(3)** and remove two screws **(6)** from underside of screen **(7)**. Remove screen.

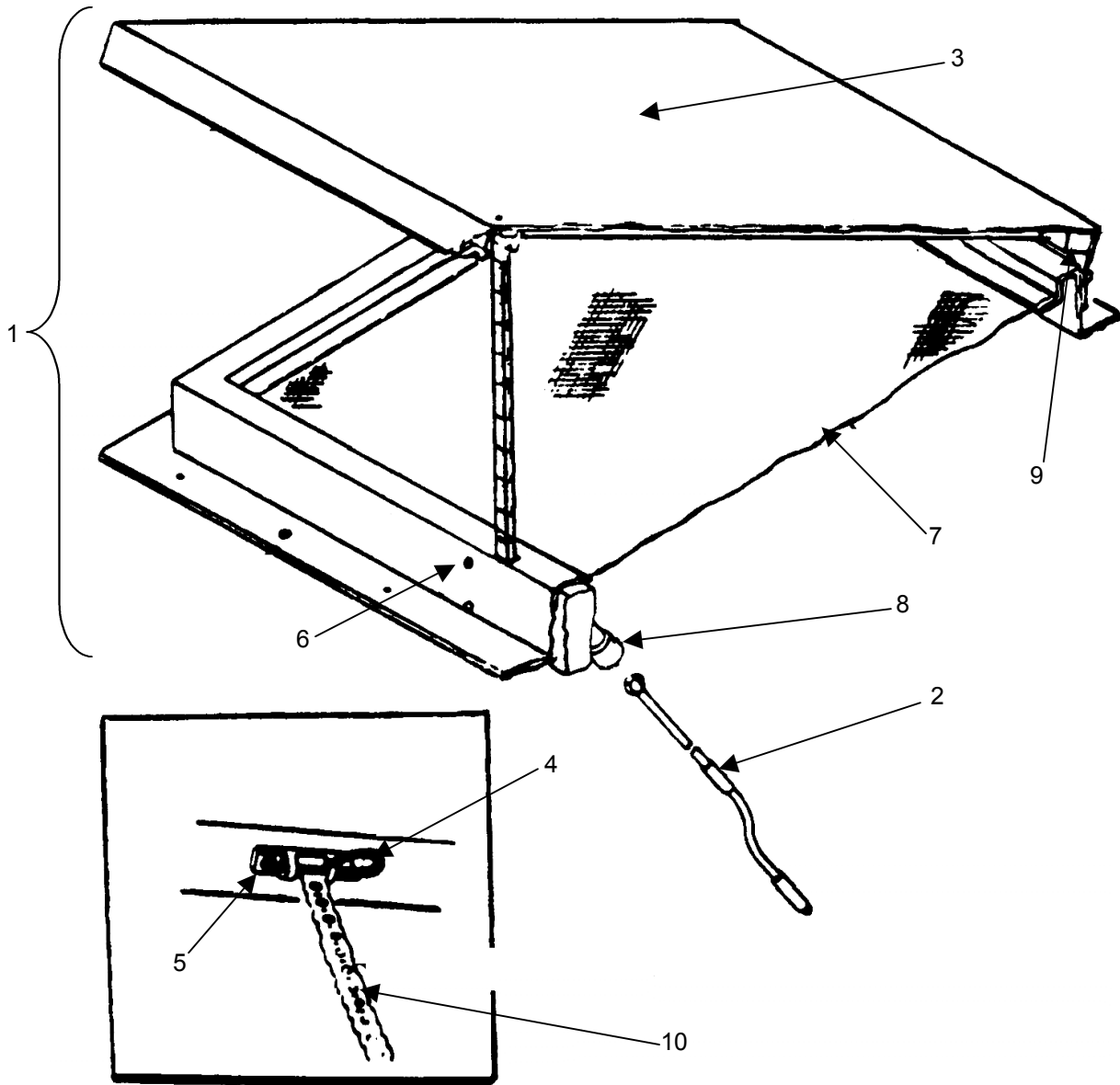
Remove three screws from outside edge of vent assembly **(1)** and remove skylight operator **(8)**. Refer to work package 0020 for repair of skylight operator.

Replace damaged weatherstrip gasket **(9)**.

Repair skylight operator **(8)**. Install skylight operator with three screws. Turn operator to fully extend chain **(10)**.

Install screen **(7)** and secure with two screws from underside of roof vent opening **(1)**.

Partially close and support cover **(3)** to reinstall removable sash pin **(4)** to sash bracket **(5)**.



END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
UNIT MAINTENANCE PROCEDURES**

REPAIR SKYLIGHT OPERATOR – KITCHEN WITH 6 VENT ASSEMBLIES

THIS SECTION COVERS:

Repair

INITIAL SETUP

Maintenance Level

Unit

Materials/Parts

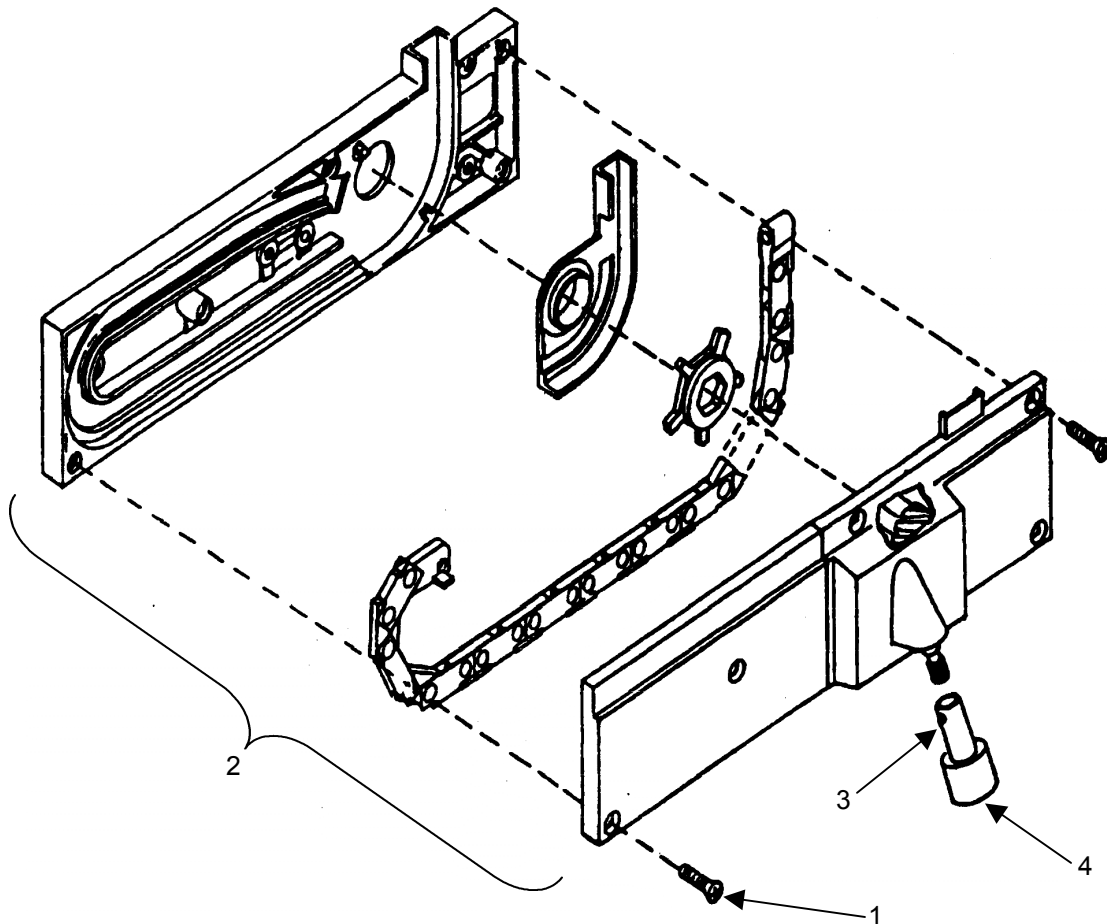
Tools and Special Tools

Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

Refer to work package 0019 and perform Steps 1 through 4 to remove skylight operator from roof vent.

Remove five screws (1) to disassemble the skylight operator (2). Remove set screw (3) to remove drive adapter (4).

Replace defective parts and reassemble with five screws (1) and set screw (3).



END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
UNIT MAINTENANCE PROCEDURES**

REPAIR AND REPLACE CORNER STRUT ASSEMBLY**THIS SECTION COVERS:**

Repair

INITIAL SETUP

Maintenance Level

Unit

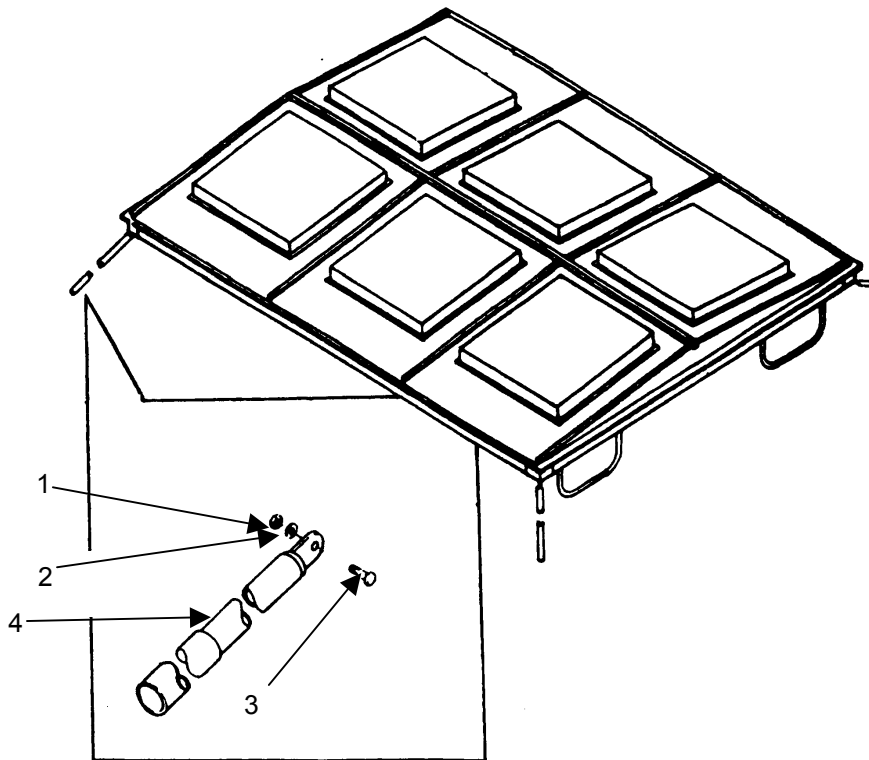
Materials/Parts**Tools and Special Tools**Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

Remove nut (1), washer (2) and screw (3) to remove a corner strut assembly (4).

Remove defective grommet by sliding it off the corner strut (4).

Install a new grommet by sliding it on the corner strut (4). Position grommet 3-inches from female end of corner strut (4).

Install corner strut assembly (4) with screw (3), washer (2) and nut (1).

**END OF WORK PACKAGE**

**MOBILE KITCHEN TRAILER (MKT)
UNIT MAINTENANCE PROCEDURES**

REPAIR ROOF FRAME ASSEMBLY – MODEL MKT-90, MKT-95, AND MKT-99
THIS SECTION COVERS:

 Repair

INITIAL SETUP
Maintenance Level

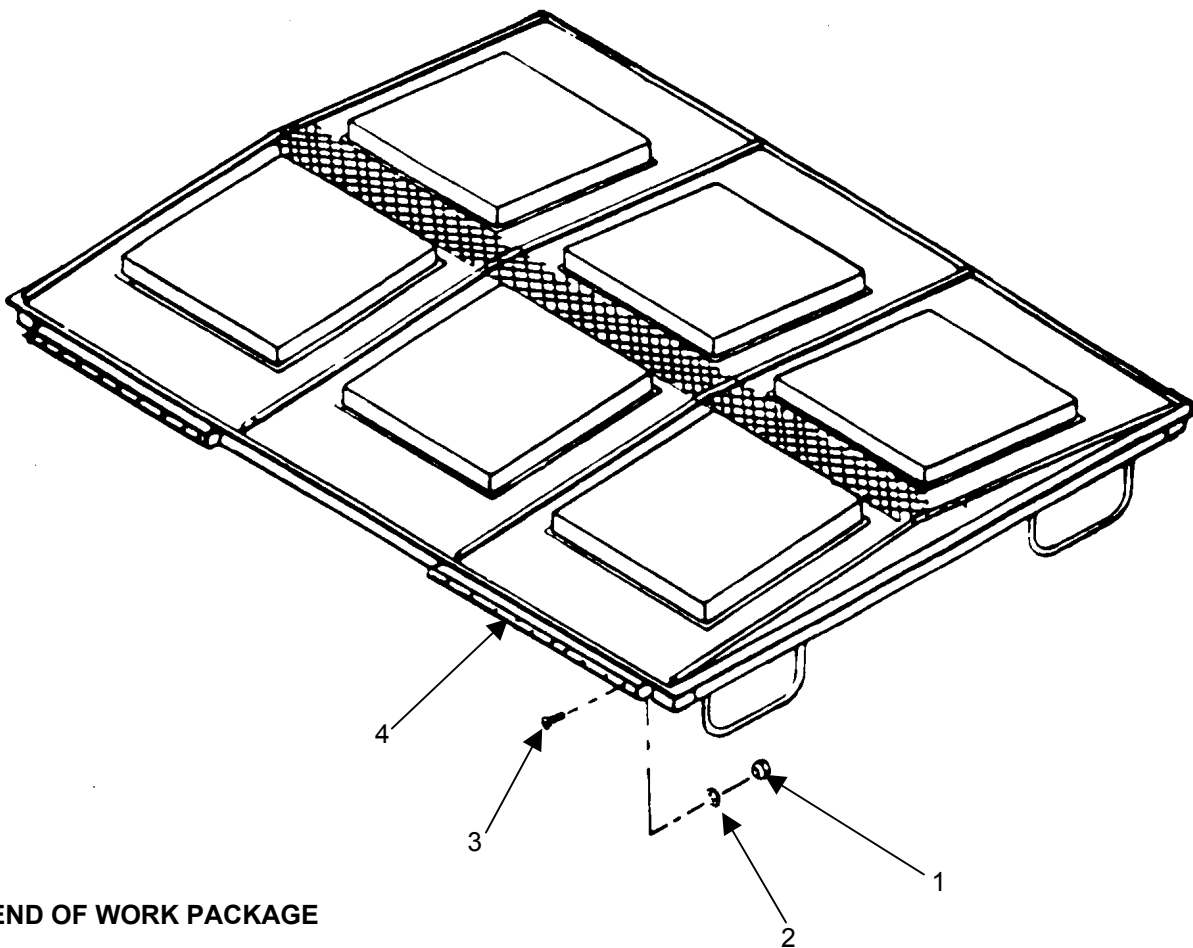
Unit

Materials/Parts
Tools and Special Tools

 Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

Remove ten nuts (1), ten flat washers (2) and ten screws (3) and remove rub pads (4) as required.

Install a new rub pad (4) on roof frame assembly and secure with ten screws (3), ten flat washers (2) and ten nuts (1).


END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
UNIT MAINTENANCE PROCEDURES**

REPAIR ROOF JACK ASSEMBLY MODELS 400A-1, PMF-81A, AND ALS516-00**THIS SECTION COVERS:**

Repair

INITIAL SETUP**Maintenance Level**

Unit

Materials/Parts**Tools and Special Tools**

Repair is no longer authorized.

Replace defective roof jack assemblies with Jack, Roof Lifting, 7360-01-247-2367.

END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
UNIT MAINTENANCE PROCEDURES**

REPAIR ROOF JACK ASSEMBLY, CAGEC No. 81337, P/N 5-13-4600**THIS SECTION COVERS:**

Repair

INITIAL SETUP**Maintenance Level**

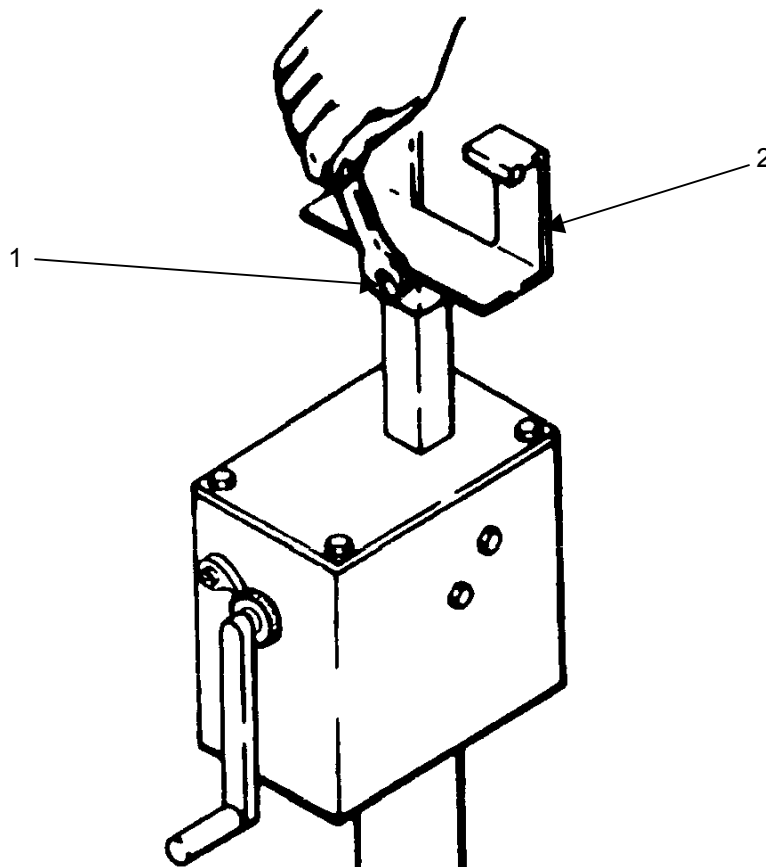
Unit

Materials/Parts**Tools and Special Tools**Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

Repair of roof jack assembly is limited to replacement of damaged end column (top bracket).

Remove fasteners (nut, screw, and washer) (1), and end column (top bracket) (2) from column.

Reinstall end column (top bracket) (2) and fasteners (nut, screw, and washer) (1), to top column.

**END OF WORK PACKAGE**

**MOBILE KITCHEN TRAILER (MKT)
UNIT MAINTENANCE PROCEDURES**

REPAIR OR REPLACE TENTAGE ASSEMBLIES**THIS SECTION COVERS:**

Repair

INITIAL SETUP

Maintenance Level

Unit

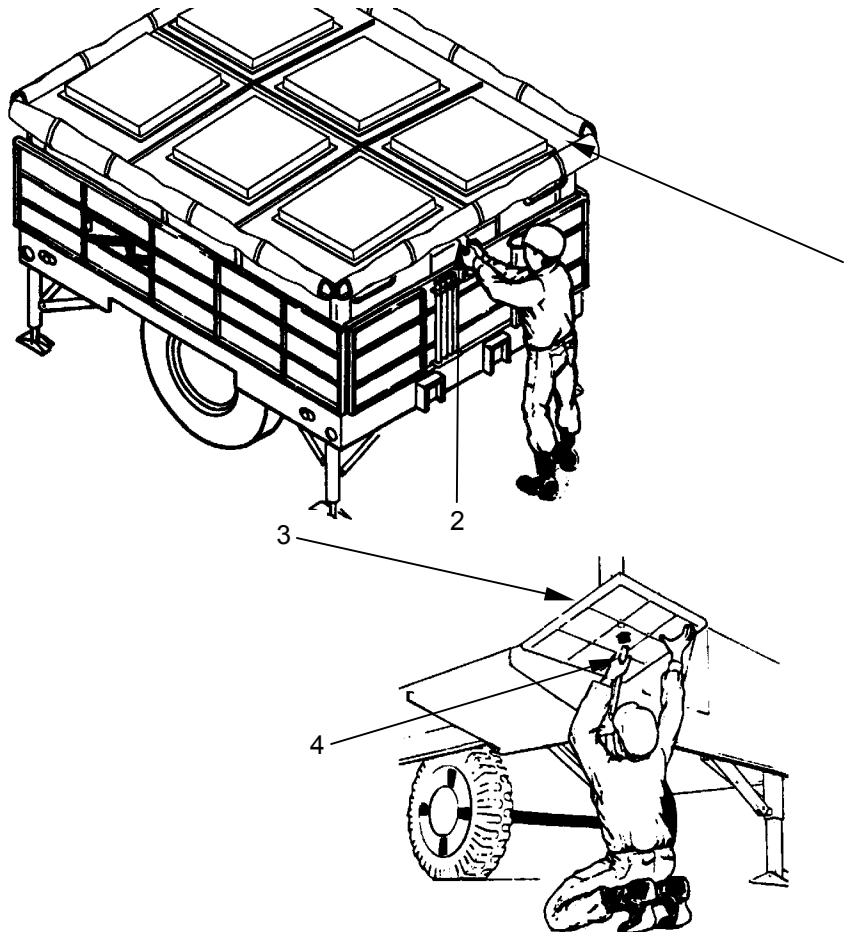
Tools and Special Tools**Materials/Parts**

Roof canopy and travel cover assemblies

Lower roof assembly (1).

Remove aisle strap assembly (2).

Lower and lock ramp assemblies (3). Put ramp corner struts (4) in place.



Loosen tie down straps **(1)** and unroll canopy **(2)**.

Loosen hook and pile flaps and unzip canopy **(2)** at both ends.

Starting at corner, slide end canopy flaps **(3)** from end grooves in roof frame assembly **(4)**.

Remove both canopy halves **(3)** from side grooves in roof frame assembly **(4)**.

Slide end and side travel cover assemblies **(5)** from grooves in roof frame assembly **(4)**.

Make temporary patches in tentage as necessary. Permanent repairs of tentage should be made at the Direct Support level in accordance with FM 10-16.

Reinstall side travel cover assembly **(5)** by threading into side groove.

Reinstall end travel cover assembly **(5)** by threading into end groove.

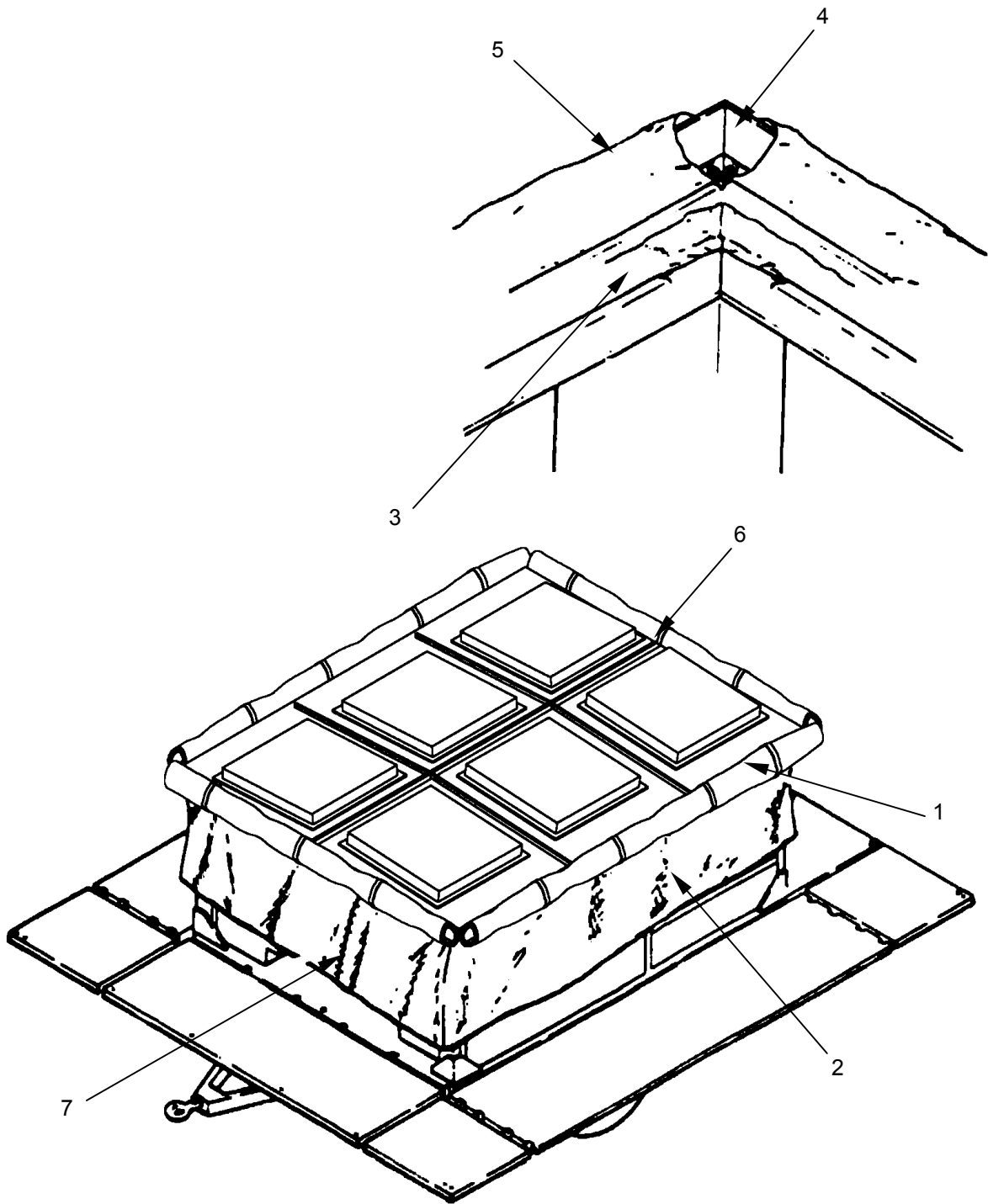
Lay side and end travel cover assemblies **(5)** over roof **(6)**.

Reinstall roof canopy **(2)** by threading long side into side groove first.

Thread short side of roof canopy **(2)** assembly into end groove.

Zip **(7)** two halves of roof canopy assembly **(2)** together (2 places).

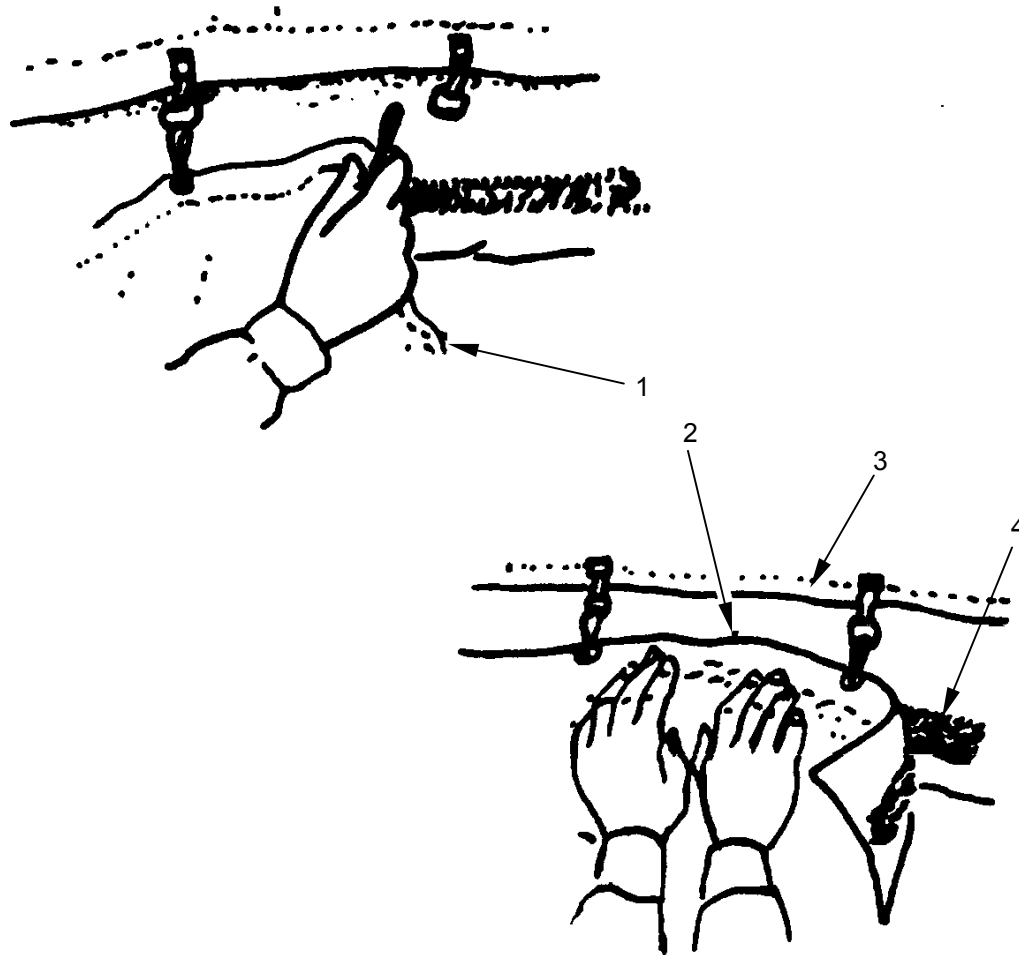
Press hook and pile flaps together, roll canopy **(2)** up, and tie it with the tie down straps **(1)**.



SCREEN AND COVER ASSEMBLIES

Unhook screen (1) and cover assemblies (2) from canopy assembly (3) and loosen hook and pile fastening (4).

Make temporary patches in tentage as necessary. Permanent repairs of tentage should be made at the Direct Support level in accordance with FM 10-16.



END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
UNIT MAINTENANCE PROCEDURES**

REPLACEMENT OF THE CABINET ASSEMBLIES**THIS SECTION COVERS:**

Repair

INITIAL SETUP**Maintenance Level**

Unit

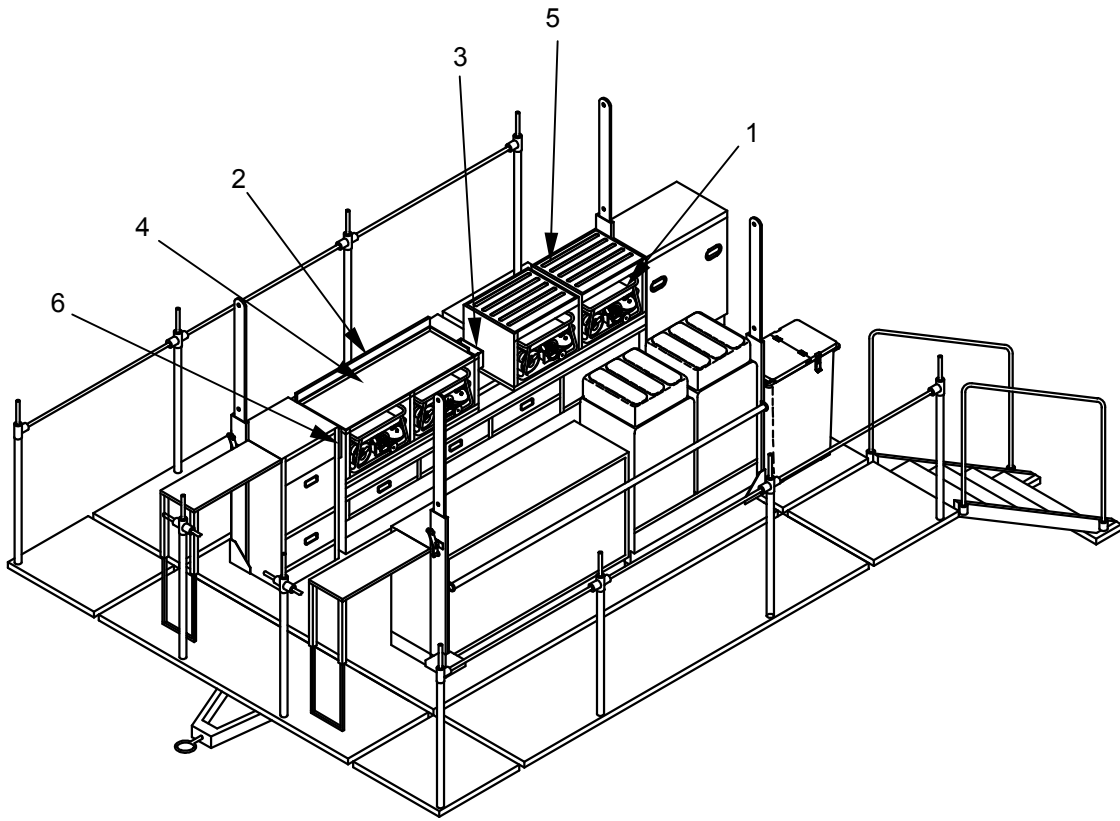
Materials/Parts**Tools and Special Tools**

Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

REPLACEMENT OF THE COOKING CABINET ASSEMBLYRemove burner units **(1)**.Remove grease splash guard assembly **(2)**.Remove funnel and grease catcher assembly **(3)**.Remove griddle **(4)**.Remove cooking rack and frame assemblies **(5)**.Remove cutlery rack **(6)**.

Replace defective cabinet or evacuate to direct support maintenance for repair.

Reinstall cutlery rack **(6)**.Reinstall cooking rack and frame assemblies **(5)**.Reinstall griddle **(4)**.Reinstall funnel and grease catcher assembly **(3)**.Reinstall grease splash guard assembly **(2)**.Reinstall burner units **(1)**.



REPLACEMENT OF THE OVEN CABINET ASSEMBLY

Remove range outfits (1).

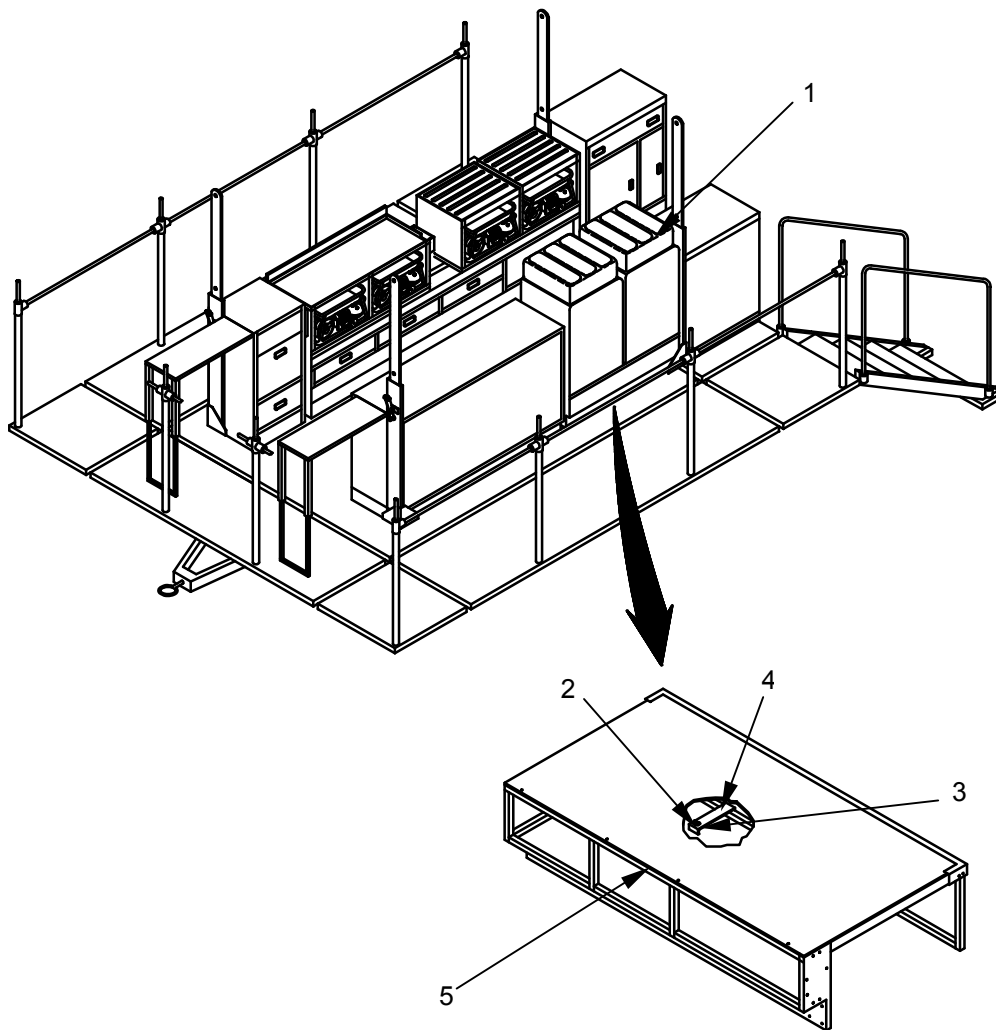
Remove wing nut (2), washer (3), and bracket (4) from plate hold down assembly (5).

Replace defective cabinet or evacuate to direct support maintenance for repair.

MOVEABLE CABINET AND STORAGE CABINET ASSEMBLIES

These cabinet assemblies may be removed from their location without removal of mounting hardware.

Replace defective cabinets or evacuate to direct support maintenance for repair.



CONDIMENT CABINET ASSEMBLY

Remove cutlery rack assembly (1).

Replace defective cabinet (2) or evacuate to direct support maintenance for repair

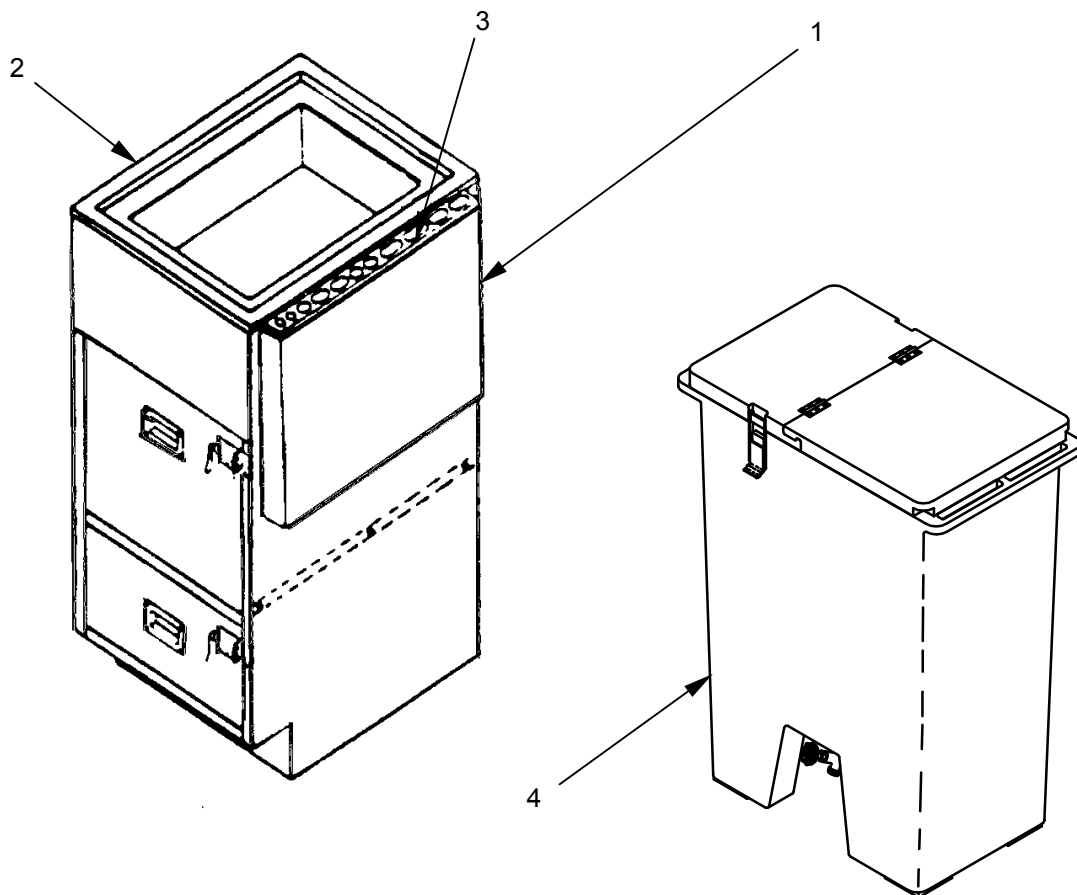
Reinstall cutlery rack assembly (1).

REPAIR CUTLERY RACK ASSEMBLY

Slide cutlery rack knife rubber insert (3) from rack (1) and replace as necessary.

ICE CHEST ASSEMBLY

Replace defective cabinet (4).



END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
UNIT MAINTENANCE PROCEDURES**

REPAIR LADDER ASSEMBLY**THIS SECTION COVERS:**

Repair

INITIAL SETUP**Maintenance Level**

Unit

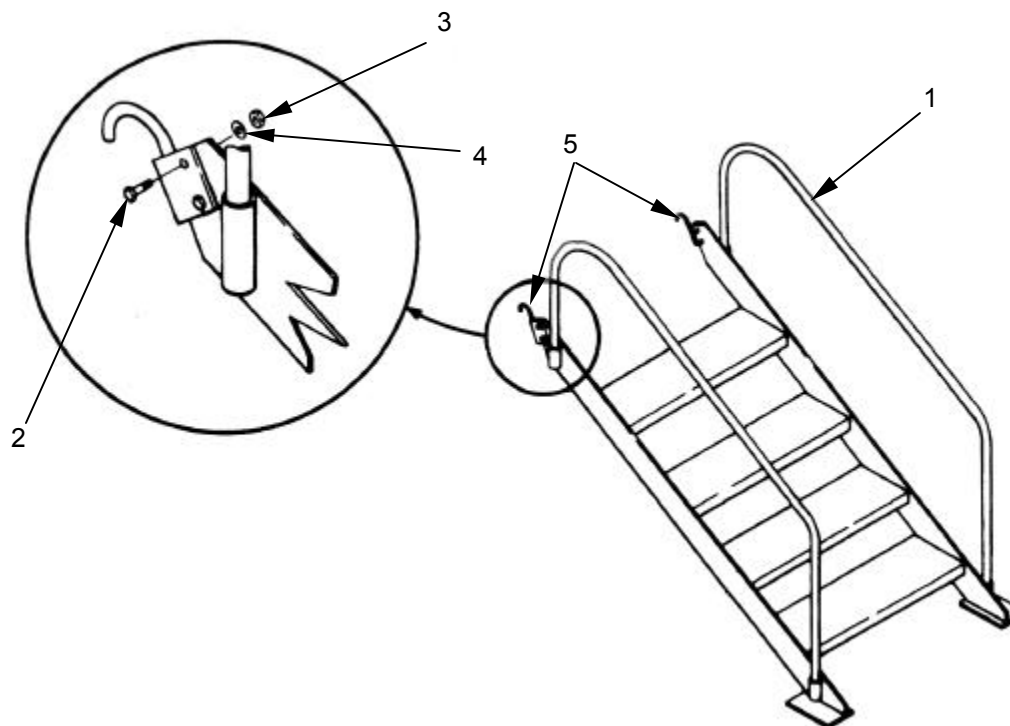
Materials/Parts**Tools and Special Tools**Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

Remove handrails (1).

Remove bolts (2), nuts (3), washers (4), and mounting hooks (5) from ladder assembly.

If required, evacuate components to direct support maintenance for welding repairs. Replace non-reparable defective parts. Reinstall bolts (2), nuts (3), washers (4), and mounting hooks (5) on ladder assembly.

Reinstall handrails (1).

**END OF WORK PACKAGE**

**MOBILE KITCHEN TRAILER (MKT)
UNIT MAINTENANCE PROCEDURES**

REPAIR TIE DOWN STRAP ASSEMBLIES**THIS SECTION COVERS:**

Repair

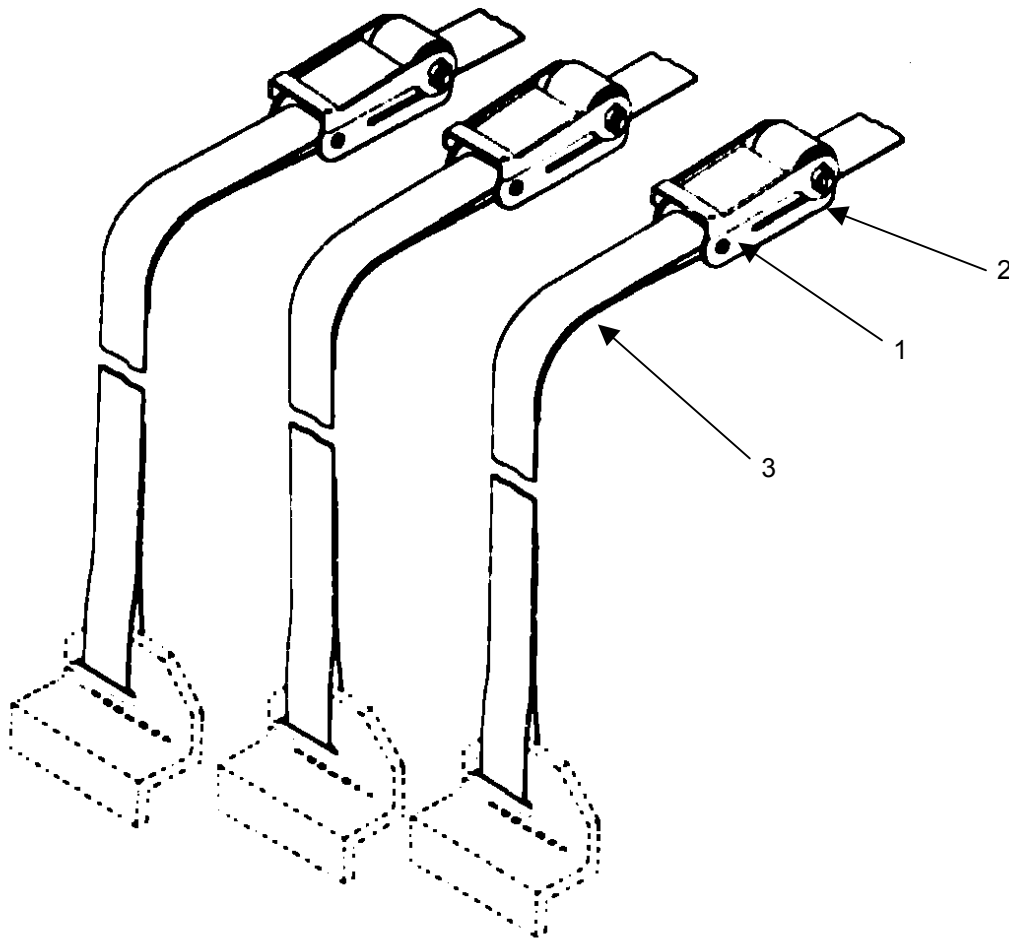
INITIAL SETUP**Maintenance Level**

Unit

Materials/Parts**Tools and Special Tools**Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

Remove pin (1) from buckle assembly (2).

Replace defective strap (3) and reinstall pin (1).

**END OF WORK PACKAGE**

0028 00-1/(2 Blank)

**MOBILE KITCHEN TRAILER (MKT)
UNIT MAINTENANCE PROCEDURES**

REPAIR PLATFORM AND RAMP ASSEMBLY**THIS SECTION COVERS:**

Repair

INITIAL SETUP

Maintenance Level

Unit

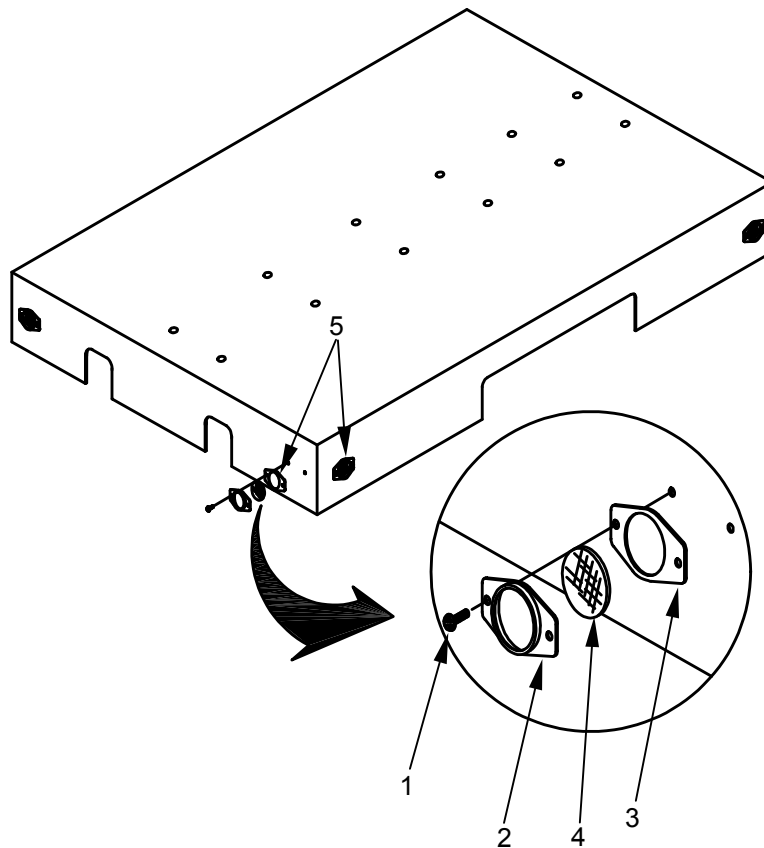
Materials/Parts**Tools and Special Tools**Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

REFLECTOR ASSEMBLY

Remove two cross tipped screws (1), reflector holder (2), gasket (3), and reflector (4).

Replace defective parts.

Reinstall reflector assembly (5) and secure with two screws (1).

**END OF WORK PACKAGE**

**MOBILE KITCHEN TRAILER (MKT)
UNIT MAINTENANCE PROCEDURES**

REPAIR SHOCK ABSORBER ASSEMBLY**THIS SECTION COVERS:**

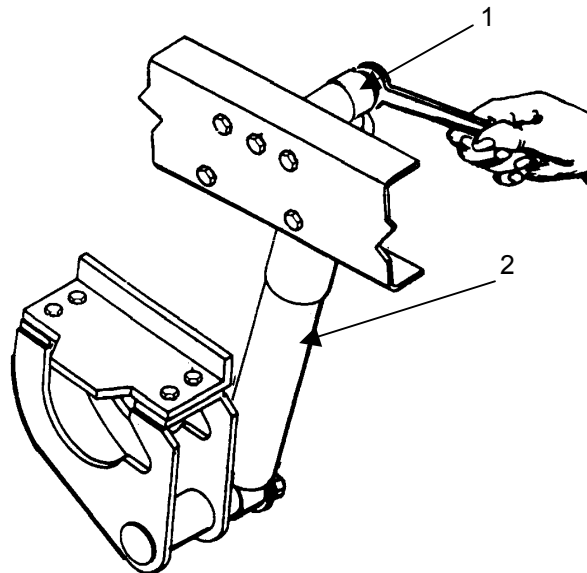
Repair

INITIAL SETUP**Maintenance Level**

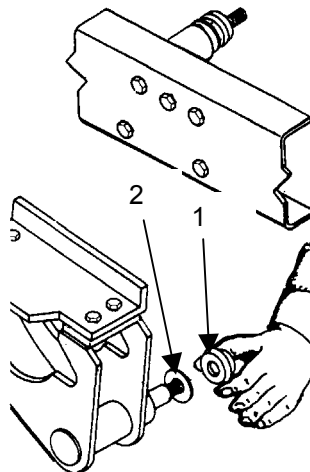
Unit

Materials/Parts**Tools and Special Tools**Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

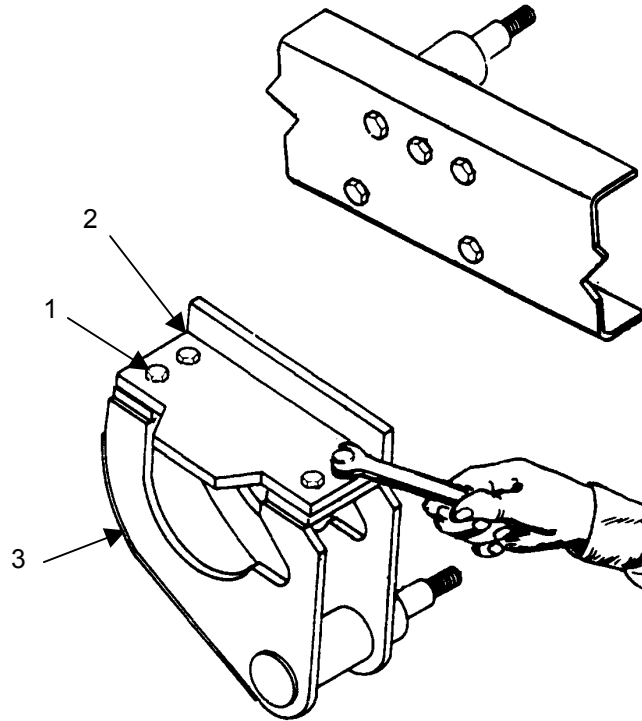
Remove nuts, washers, outer bushings (1), and shock absorbers (2) from mounting hardware.



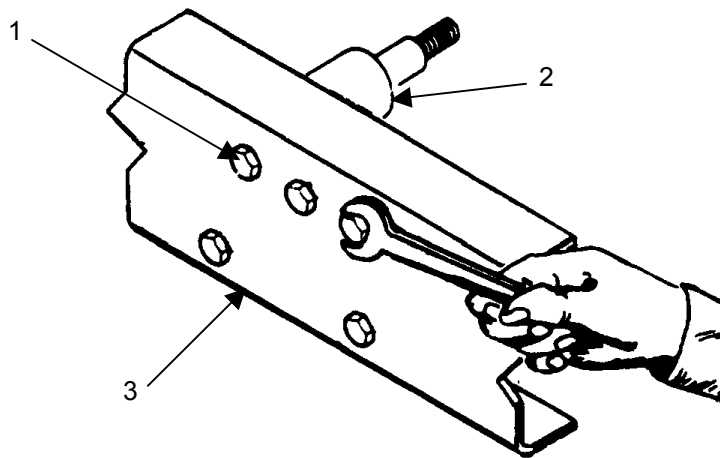
Remove inner bushings (1) and washers (2).



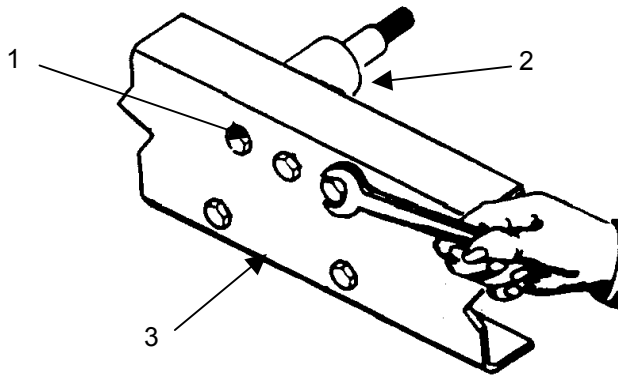
Evenly remove four bolts, nuts, washers (1), and axle bracket mounting assembly (2) from axle housing (3).



Remove five bolts, washers (1), and bracket assembly (2) from trailer frame (3).



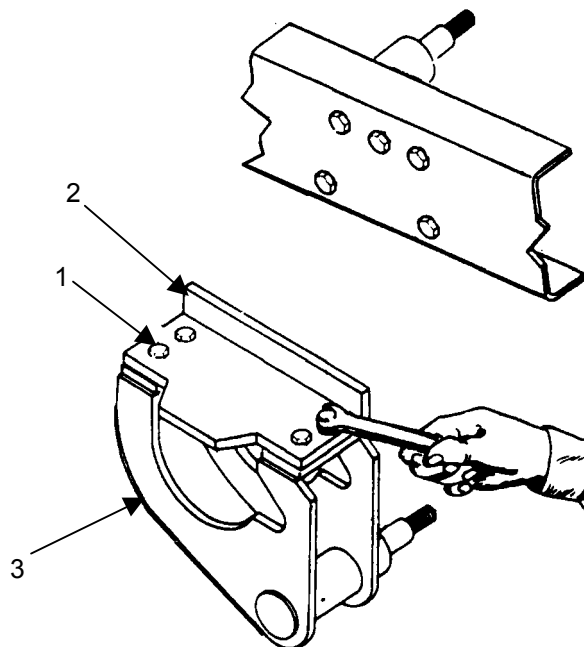
Reinstall five bolts, washers (1) and bracket assembly (2) to trailer frame (3).



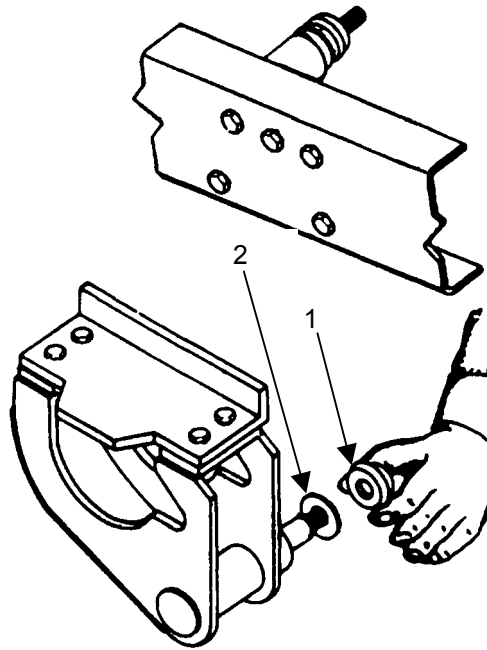
NOTE

To prevent plate binding, tighten bolts evenly.

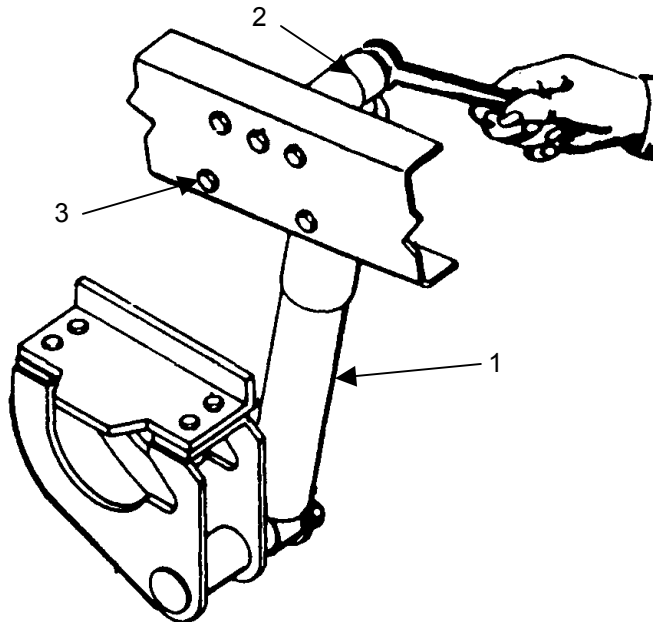
Reinstall four bolts, nuts, washers (1), and axle bracket mounting assembly (2) to axle housing (3).



Reinstall inner bushings (1) and washers (2).



Resintall shock absorber (1), outer bushings (2), washers and nuts (3) to mounting hardware.



END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
UNIT MAINTENANCE PROCEDURES**

REPLACE LEVELING JACK ASSEMBLIES MODELS ALS516-90, 5000L, 5000R AND 5000L/R**THIS SECTION COVERS:**

Replace

INITIAL SETUP**Maintenance Level**

Unit

Materials/Parts**Tools and Special Tools**Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

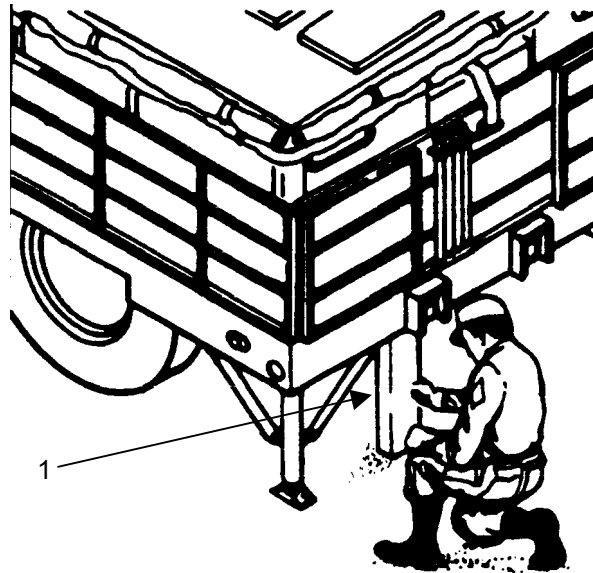
Repair of these models is not authorized.

Replace defective models with CAGEC No. 81337, P/N 5-13-4611, NSN 5120-01-246-9259.

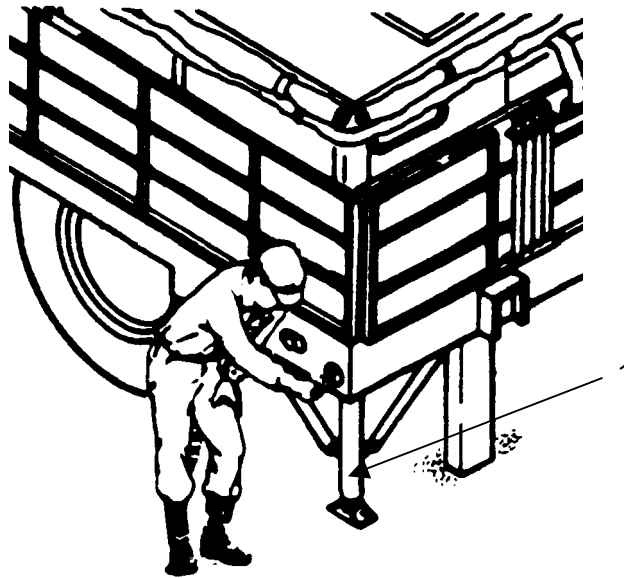
**WARNING
POSSIBLE INJURY**

Block up trailer prior to removing jack assembly to prevent personal injury.

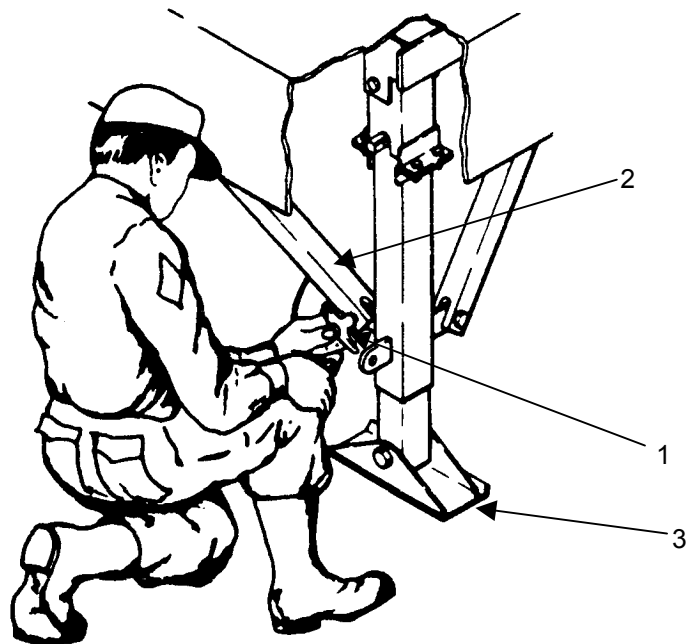
Block Trailer (1).



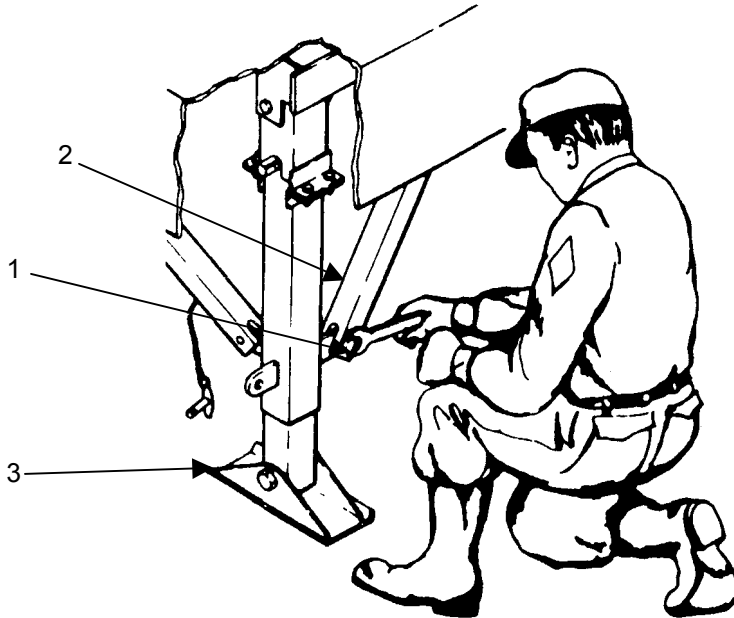
Raise leveling jack (1).



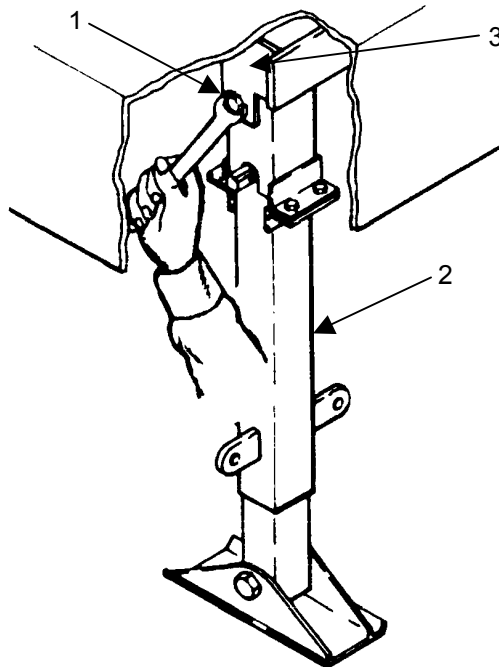
Remove quick-release pin (1) connecting jack brace (2) and leveling jack assembly (3).



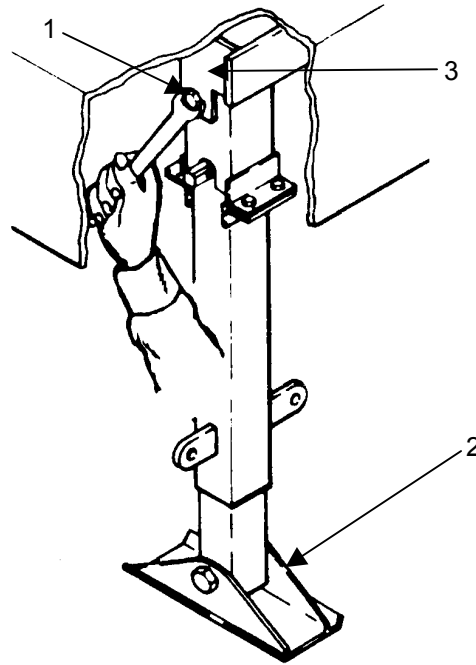
Remove nut, washer and screw (1) connecting stabilizer arm (2) to leveling jack assembly (3).



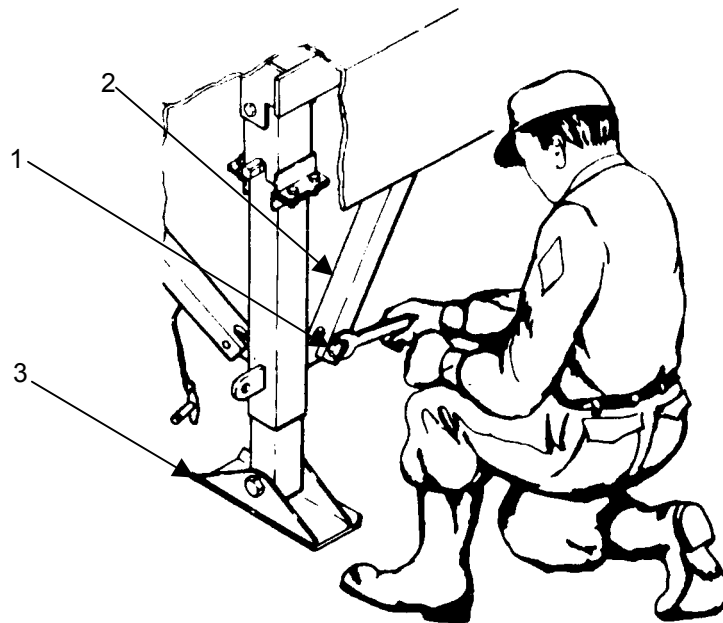
Remove nut, washer, and screw (1) connecting leveling jack assembly (2) to platform assembly (3).



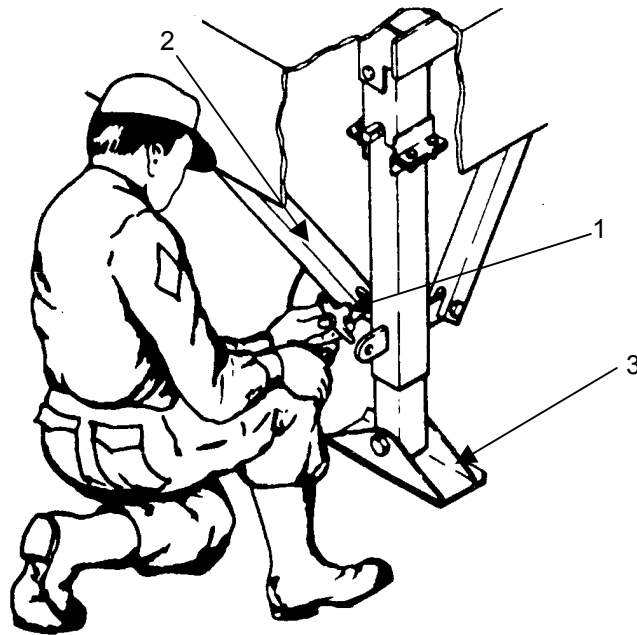
Reinstall screw, washer, and nut (1) connecting leveling jack assembly (2) to platform assembly (3).



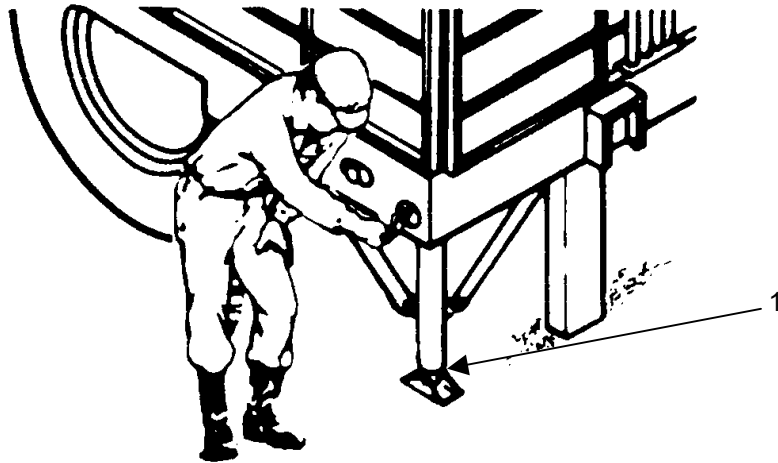
Reinstall screw, washer, and nut (1) connecting stabilizer arm (2) to leveling jack assembly (3).



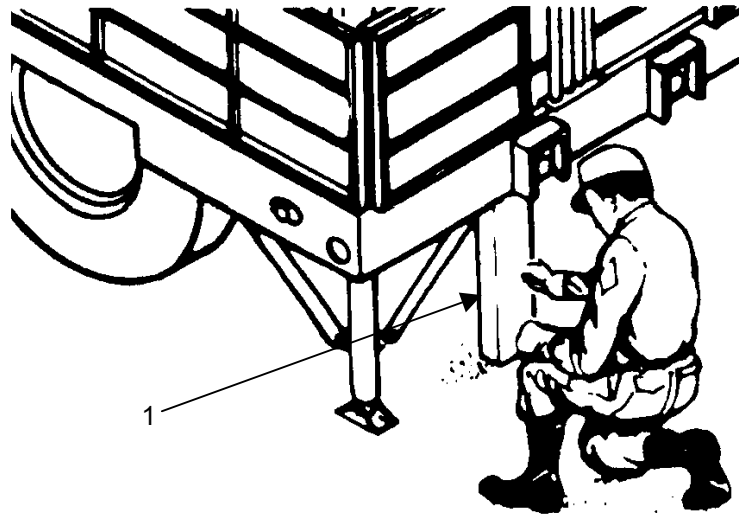
Reinstall quick-release pin (1) connecting jack brace (2) to leveling jack assembly (3).



Lower leveling jack (1).



Remove block (1) from under trailer.



END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
UNIT MAINTENANCE PROCEDURES**

REPAIR OF WIRING HARNESS AND HOOK TIE DOWN ASSEMBLY**THIS SECTION COVERS:**

Repair

INITIAL SETUP**Maintenance Level**

Unit

Materials/Parts**Tools and Special Tools**Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

WIRING HARNESS ASSEMBLY

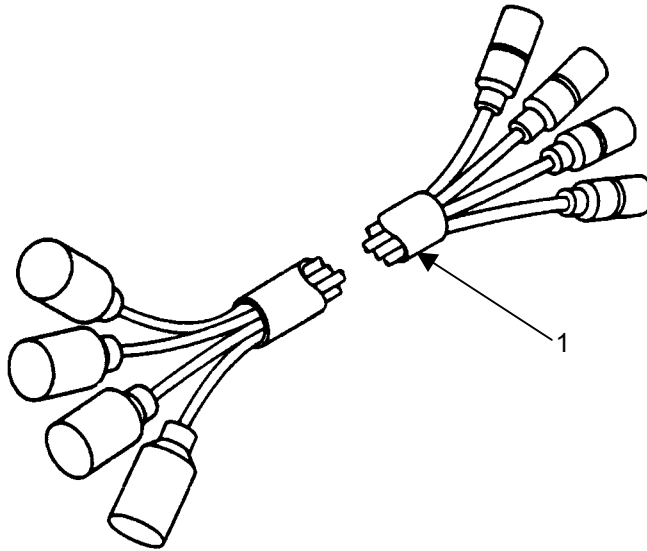
Label taillight electrical connections.

Disconnect wiring.

Pull defective wiring harness (1) and grommet from trailer frame.

Install new wiring harness assembly (1).

Reconnect wiring and remove labels.



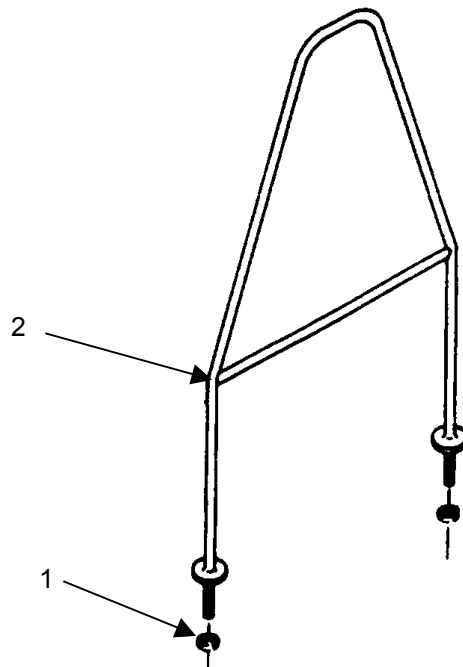
HOOK TIE DOWN ASSEMBLY

Remove nuts and washers (1) from underside of platform assembly.

Remove hook tie down (2) and mounting bracket.

Replace defective parts.

Reinstall mounting bracket and hook tie down (2). Secure with nuts and washers (1).



MOUNTING BRACKET ASSEMBLIES

If brackets (1,2,3,4) become worn or damaged, remove retaining nuts, washers and bolts (5). Replace as required.

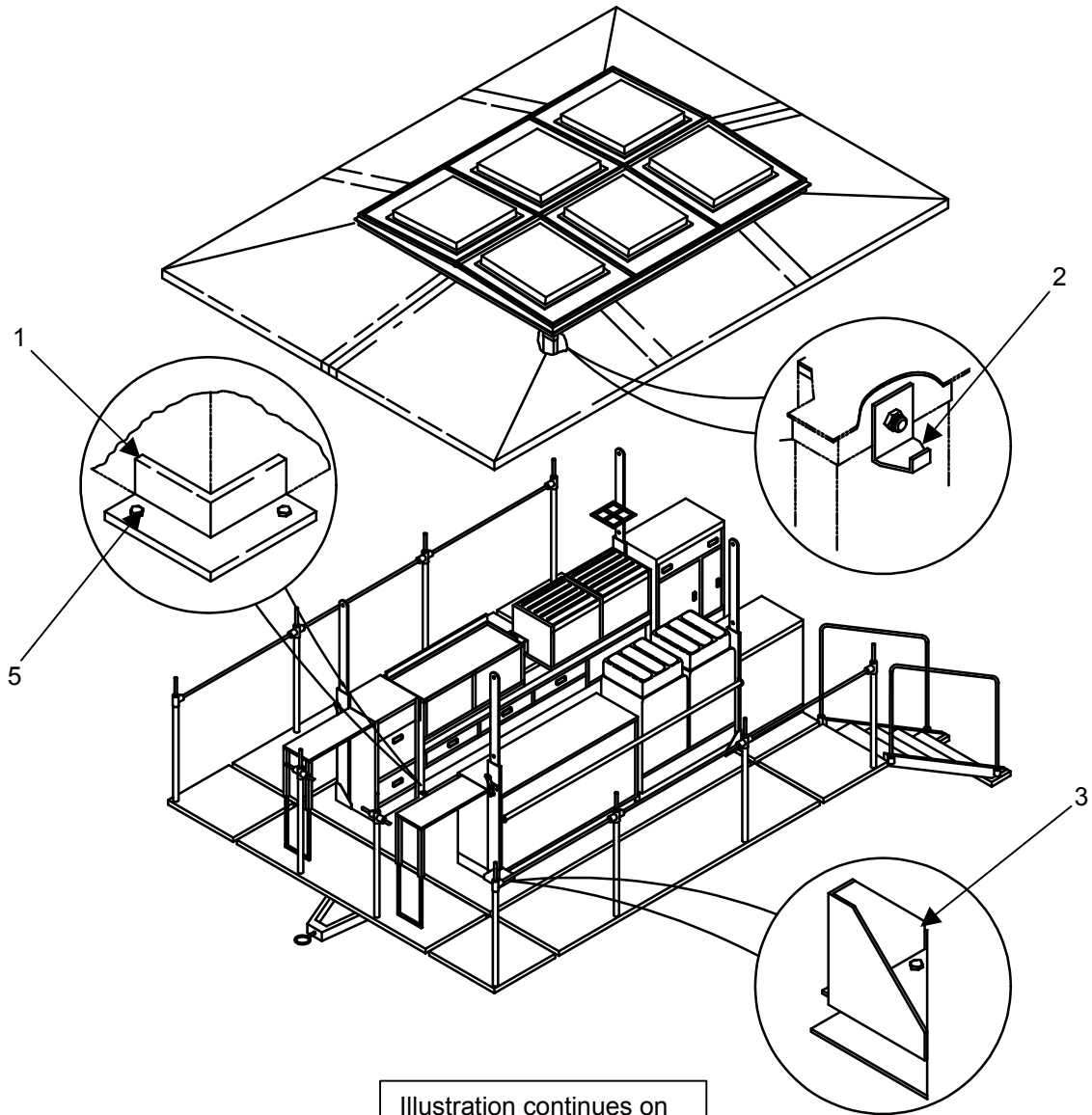
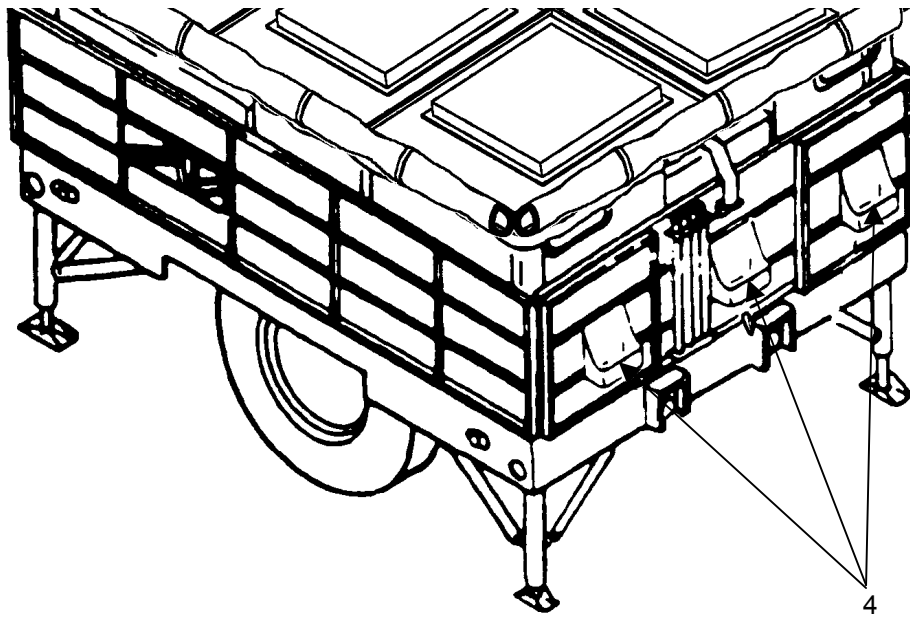


Illustration continues on next page



**NOTE**

When replacing corner ramp section, place side ramp section in lowered position to allow access to retaining pins.

**NOTE**

Each side ramp section has three leveling devices.
Rear ramp sections contain mounted hardware for fuel can assemblies.

RAMP ASSEMBLY

Place ramp sections in upright position.

Remove bolt handle (1) from latch slide assembly (2) and slide bolt (3) from housing (4).

Remove bolt handle (1) from bolt (3) and slide bolt from housing.

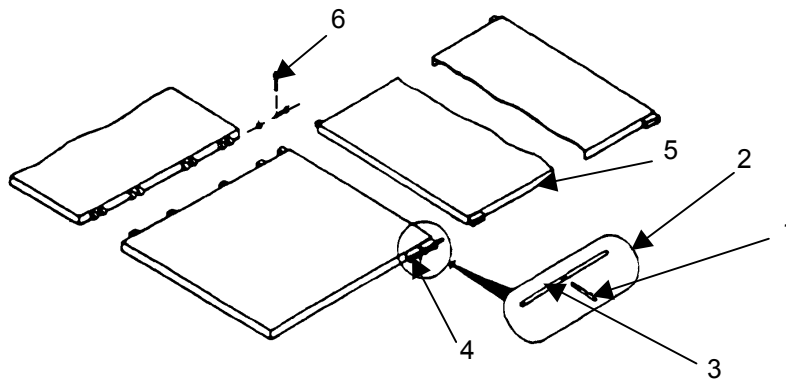
Remove mounted hardware (5).

Replace defective parts.

Reinstall mounted hardware (5).

Slide bolt (3) back into housing and reinstall bolt handle (1).

Reinstall pins (1), washers (2), and cotter pins (6) in ramp sections.



**NOTE**

Each side ramp section has three leveling devices.
Rear ramp sections contain mounted hardware for fuel can assemblies.
This procedure requires two personnel.

FUEL CAN BRACKET ASSEMBLY

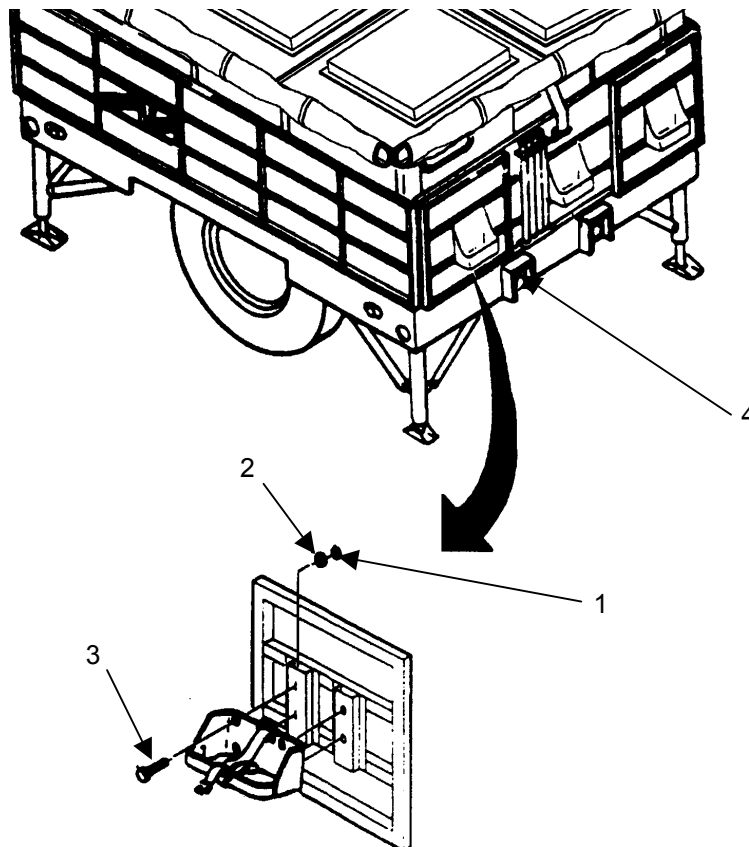
Place ramp sections in upright position.

Remove nuts (1), washers (2), and bolts (3) from defective fuel can brackets (4).

Replace defective parts.

Install bolts (3), washers (2), and nuts (1) to mount brackets (4).

Lower and secure ramp sections.



END OF WORK PACKAGE

REPAIR TENT POLE ASSEMBLY**THIS SECTION COVERS:**

Repair

INITIAL SETUP**Maintenance Level**

Unit

Tools and Special Tools

Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

Materials/Parts

Solvent, WP 0058, Table 1, Item 8

Silicone lubricant, WP 0058, Table 1,
Item 4**REMOVE TENT POLE ASSEMBLY FROM TRAILER**

Remove nut, screw (1) and adjusters (2) from tent pole (3). Loosen set screws (4) on collar (5) and slide collar off lower end of tent pole (3).

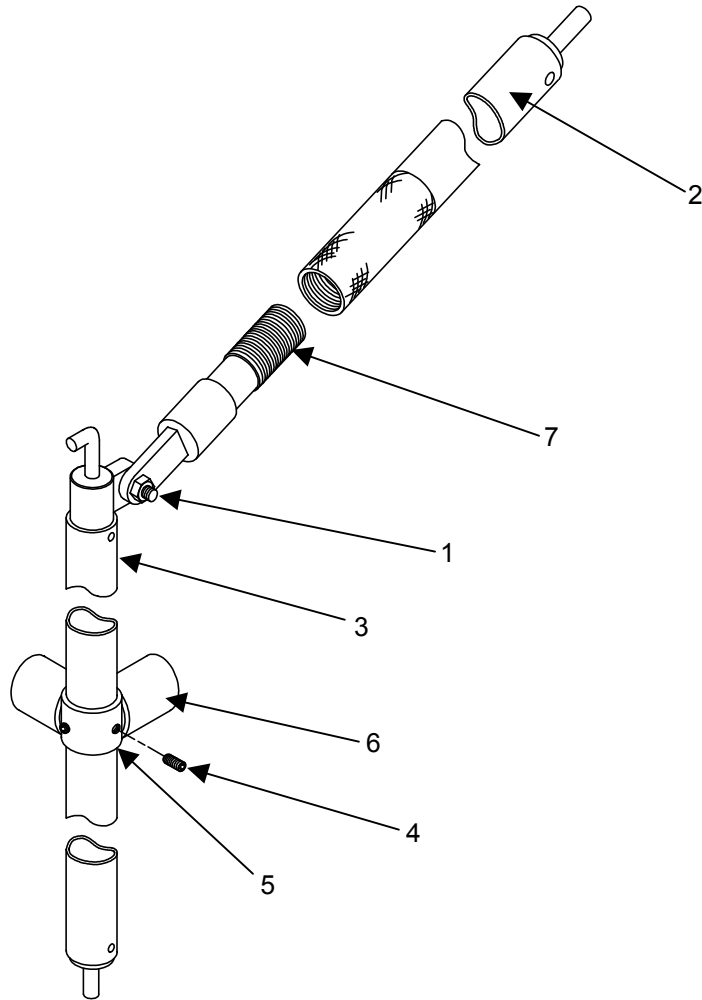
Slide hand rail sockets (6) off lower end of tent pole (3).

Replace defective parts. Clean and lubricate threads (7) on adjusters IAW WP 0015. Use degreasing solvent and silicone lubricant.

Install hand rail sockets (6) and collar (5) on tent pole (3). Align collar set screws (4) with locating holes in tent pole (3) and tighten set screws (4) flush with collar (5).

Install adjusters, screw and nut (1) on tent pole (3).

Install tent pole assembly on trailer.



END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
UNIT MAINTENANCE PROCEDURES**

REPAIR CORNER POST ASSEMBLY**THIS SECTION COVERS:**

Repair

INITIAL SETUP**Maintenance Level**

Unit

Materials/Parts

Degreasing solvent, WP 0058, Item 8

Silicone lubricant, WP 0058, Item 4

Tools and Special Tools

Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

Move cabinet assembly away from corner post **(1)** being repaired.

Position roof lifting Jack at end of trailer where corner post **(1)** will be removed. Raise jack to height of roof assembly.

Remove condiment tray (if applicable).

Remove nut, washer and bolt from roof frame assembly.

Remove nuts, washers, and bolts **(2)** from corner post mounting plate **(3)**.

Release locking arm assembly **(4)** while holding upper tube **(5)** and allow upper tube to slowly slide into corner post **(1)**.

Remove locking arm assembly **(4)** by removing attaching bolt, nut, and washer **(6)**.

Remove corner post assembly **(1)** from kitchen.

Slide upper tube **(5)** from corner post **(1)**.

Replace defective parts or evacuate to direct support maintenance for repair. Clean and lubricate upper tube **(5)** prior to replacement IAW WP 0016, use degreasing solvent and silicone lubricant.

Slide upper tube **(5)** into corner post **(1)**.

Reinstall corner post assembly **(1)** onto kitchen.

Reinstall locking arm assembly **(4)** by replacing attaching bolt, nut, and washer **(6)**.

Reinstall nuts, washers, and bolts **(2)** into corner post mounting plate **(3)**.

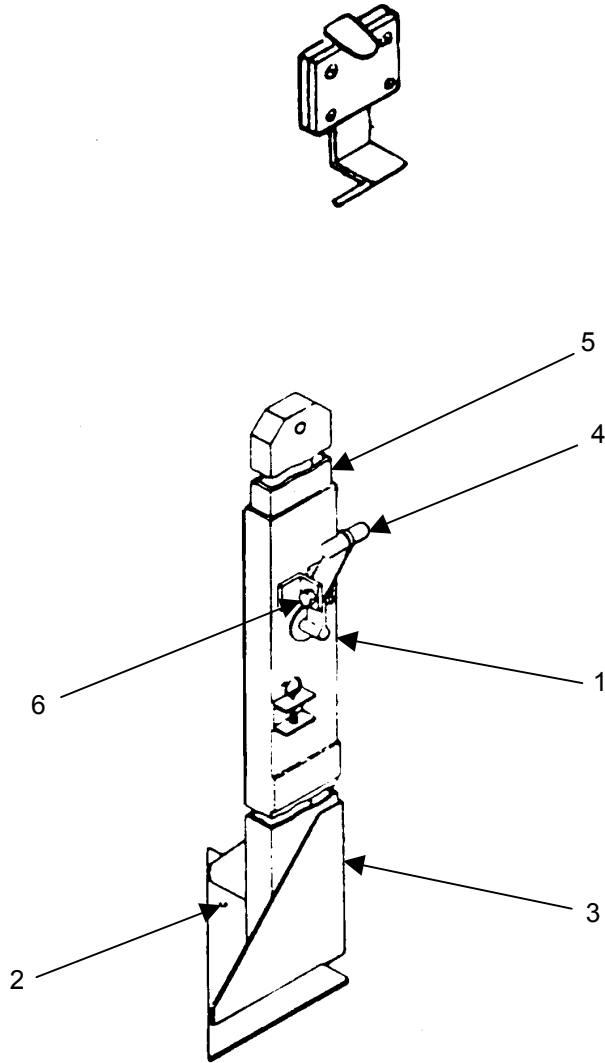
Slowly slide upper tube **(5)** out of corner post **(1)** until locking arm assembly **(4)** can engage locking hole in upper tube.

Reinstall nut, washer, and bolt into roof frame assembly.

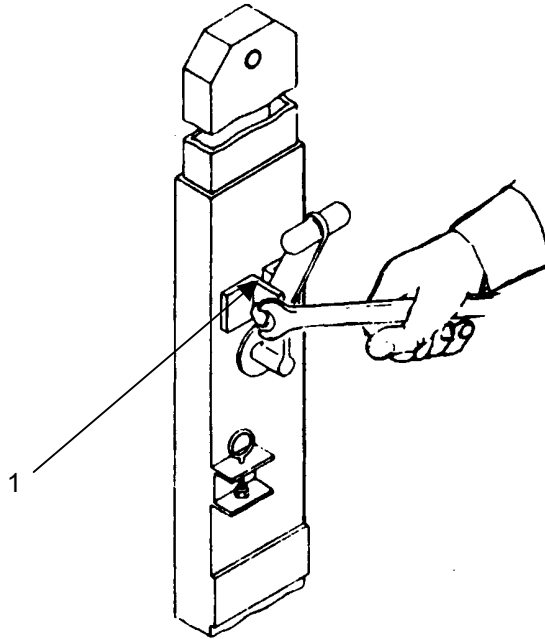
Reinstall condiment tray (if applicable).

Lower and remove roof lifting jack.

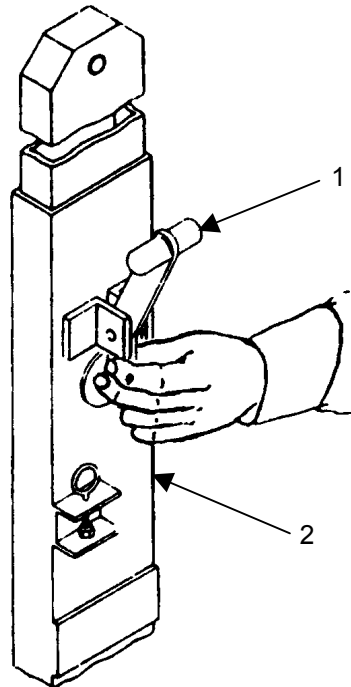
Reposition cabinet assembly that was moved away from corner post (1).



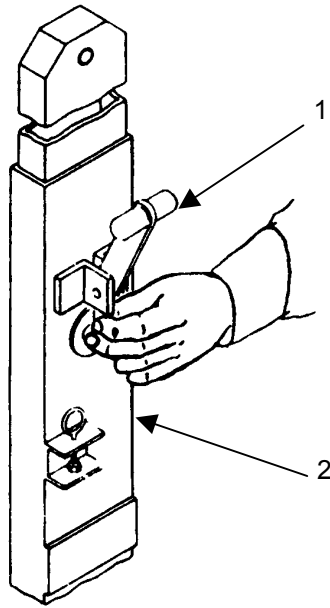
Remove nut, bolt and washer (1).



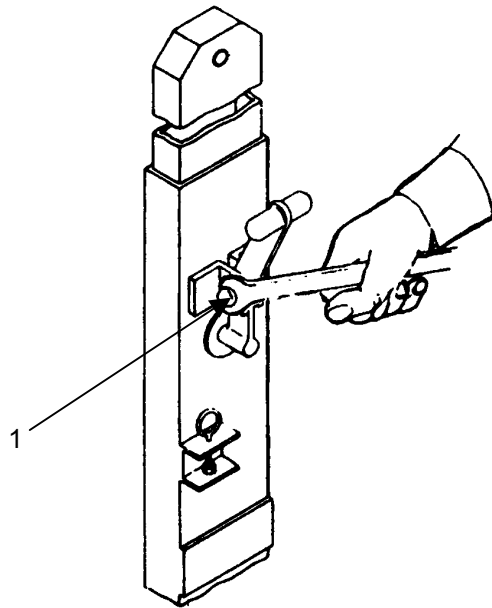
Remove locking arm (1) from corner post (2).



Reinstall locking arm (1) in corner post (2).



Reinstall nut, bolt and washer (1).



END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
UNIT MAINTENANCE PROCEDURES**

REPLACE Z-BAR LATCH AND DIAGONAL BRACE.

Used on Kitchen MKT-85 (Serial No. 1494 and sub) MKT-90 and MKT-95

THIS SECTION COVERS:

Repair

INITIAL SETUP

Maintenance Level

Unit

Materials/Parts

Tools and Special Tools

Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

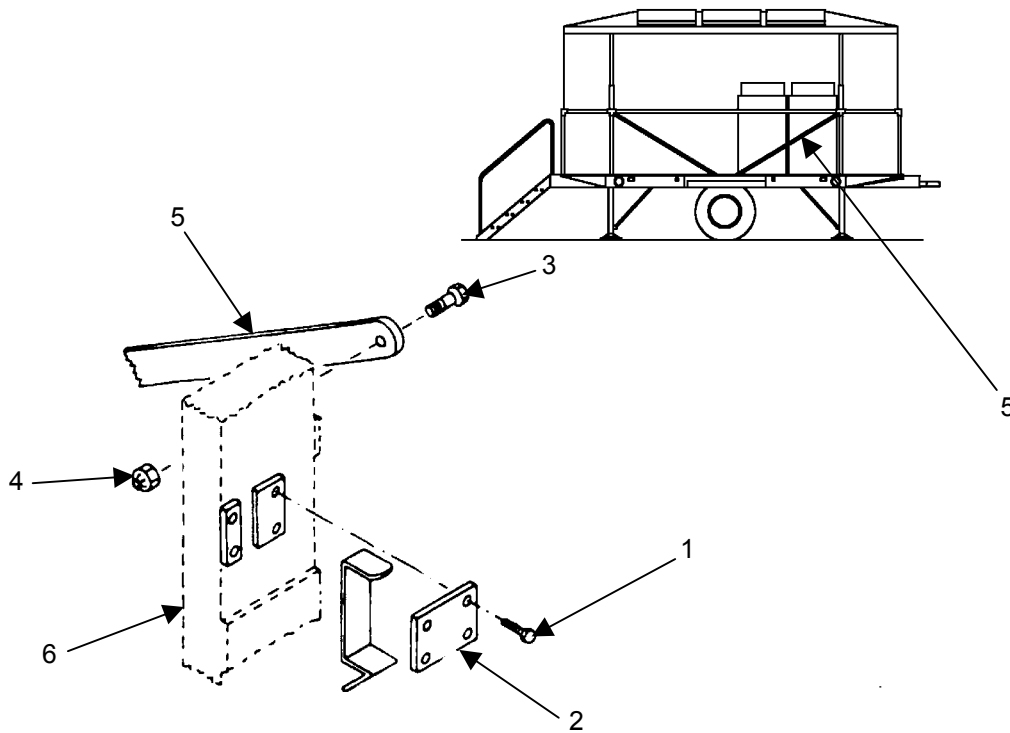
Remove four screws (1) holding cover (2).

Remove two screws (3) & nuts (4) holding each diagonal brace (5).

Discard defective body (6) or diagonal brace (5).

Reinstall body (6) and cover (2) with screws (1).

Reinstall brace (5) with two screws (3) and nuts (4).



END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
UNIT MAINTENANCE PROCEDURES**

REPLACE BENCH LEVEL ASSEMBLY**THIS SECTION COVERS:**

Repair

INITIAL SETUP**Maintenance Level**

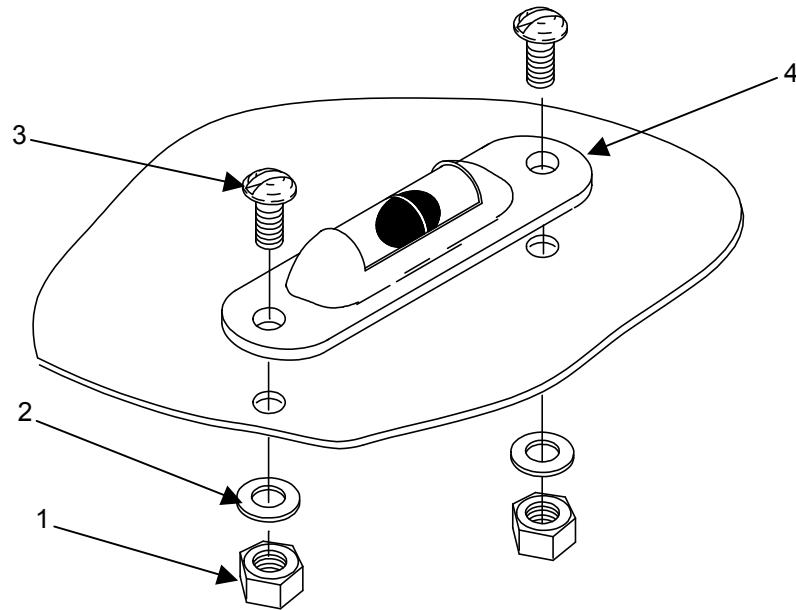
Unit

Materials/Parts**Tools and Special Tools**Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

Remove nut (1), washer (2), and machine screw (3) at both ends of bench level (4).

Discard defective bench level.

Reinstall bench level (4) with machine screws (3), washers (2), and nuts (1).

**END OF WORK PACKAGE**

**MOBILE KITCHEN TRAILER (MKT)
UNIT MAINTENANCE PROCEDURES**

REPAIR INSULATED LIQUID DISPENSER**THIS SECTION COVERS:**

Repair

INITIAL SETUP**Maintenance Level**

Unit

Materials/Parts**Tools and Special Tools**Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

VENT CAP**Remove**

Remove vent cap (1) from lid (2).

Replace

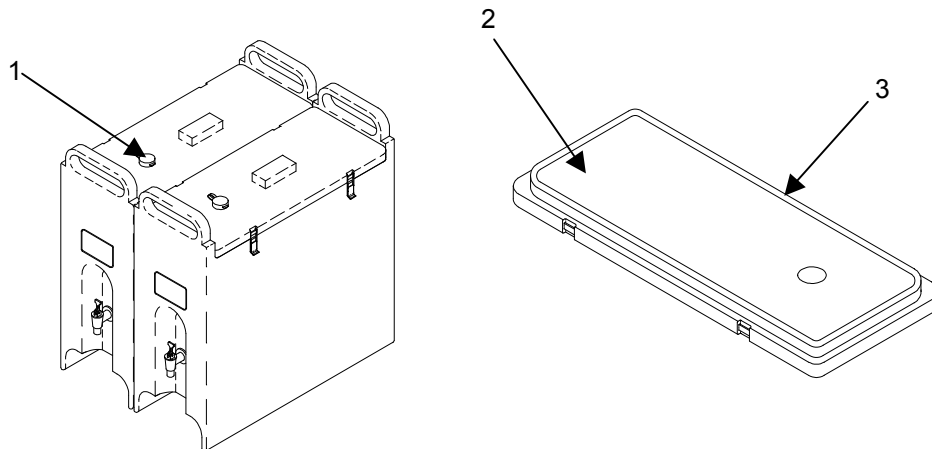
Install vent cap (1) on lid (2).

LID GASKET**Remove**

Remove gasket (3) from lid (2).

Replace

Install gasket (3) on lid (2).



LATCH ASSEMBLY**Remove**

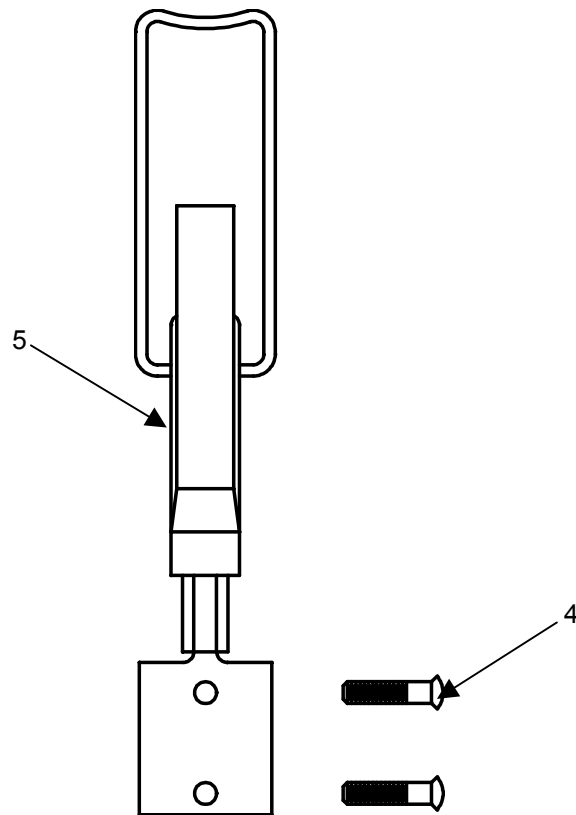
Remove two screws (4).

Remove latch assembly (5).

Replace

Align latch assembly (5) with two holes
in insulated liquid dispenser.

Install and tighten two screws (4).



FAUCET ASSEMBLY AND SPOUT ASSEMBLY**Removal**

Loosen wing nut (1) and remove faucet (2) from spout (3).

Loosen Cap (4) from top of faucet (2) and remove silicone rubber seal cup (5).

Remove "C" nut (6) and wing nut (1) from spout (3).

Remove hex nut (7), spout and "O" ring (8).

Replace

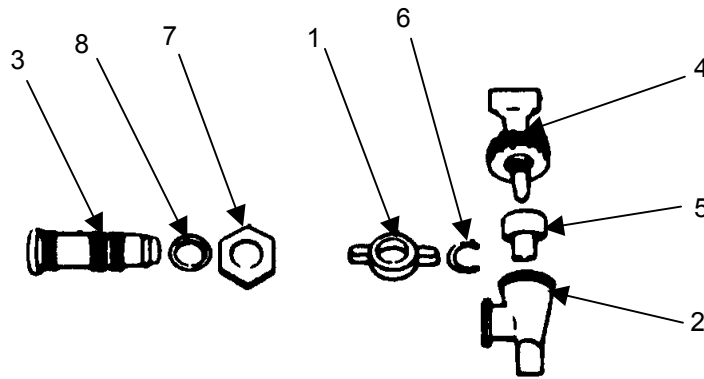
Install spout (3) and "O" ring (8) from the inside through dispenser wall.

Replace hex nut (7) and tighten.

Install wing nut (1) and "C" nut (6).

Install silicone rubber seal cup (5) and install top on faucet (2) and tighten.

Install faucet (2) to spout (3) and tighten wing nut (1).



END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
UNIT MAINTENANCE PROCEDURES**

**REPAIR MOUNTED CAN OPENER
(APPLIES TO P/N 5-13-3969, CAGEC 81337, NSN 7330-01-236-3155 ONLY)****THIS SECTION COVERS:**

Repair

INITIAL SETUP**Maintenance Level**

Unit

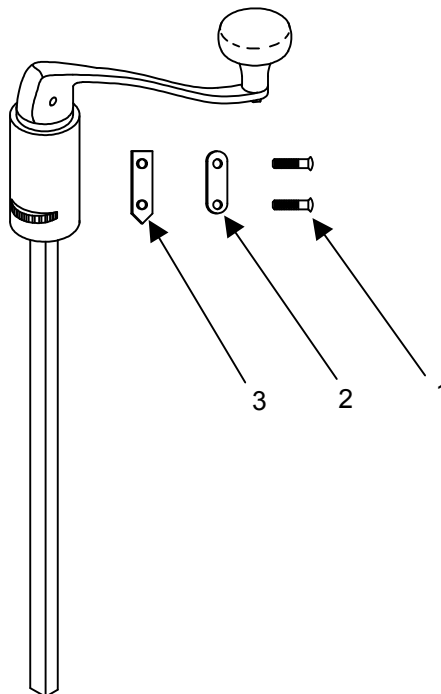
Materials/Parts**Tools and Special Tools**Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

BLADE**Replace**

Remove two screws (1), support plate (2) and blade (3).

Install new blade (3) and support plate (2).

Install and tighten two screws (1).

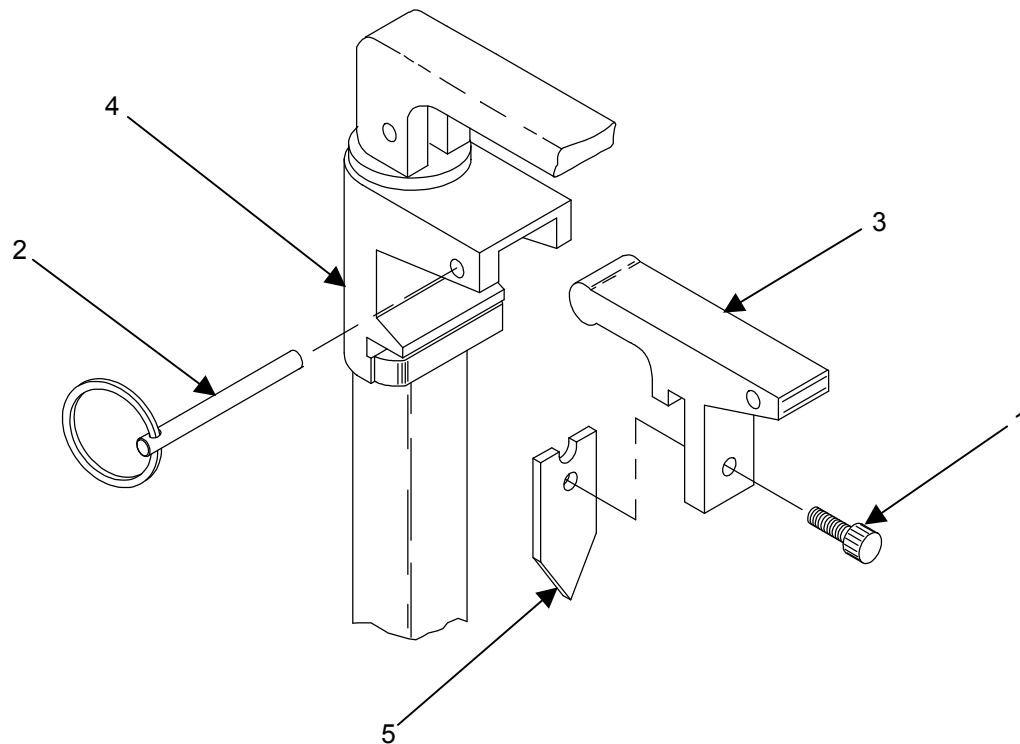


REPAIR MOUNTED CAN OPENER**(APPLIES TO P/N A-A-52206, TYPE IV, GR. B, CAGEC 81337, NSN 7330-01-411-9788 ONLY)****BLADE****Replace**

To remove the blade, remove the thumbscrew (1), and pull pin (2). Pull the knife holder (3) forward and out from the main body (4) of the can opener. Remove the blade (5).

Install a new blade (5) behind the knife holder (3) and install the knife holder into the main body (4) of the can opener.

Replace the pull pin (2) and install the thumb screw (1). Tighten securely.

**END OF WORK PACKAGE**

**MOBILE KITCHEN TRAILER (MKT)
UNIT MAINTENANCE PROCEDURES**

REPLACE MOUNTED CAN OPENER BRACKET (ALL KITCHEN MODELS EXCEPT MKT-85, SERIAL NO. 1494 AND SUB MKT-90, MKT-95, AND MKT-99)

THIS SECTION COVERS:

Repair

INITIAL SETUP

Maintenance Level

Unit

Materials/Parts

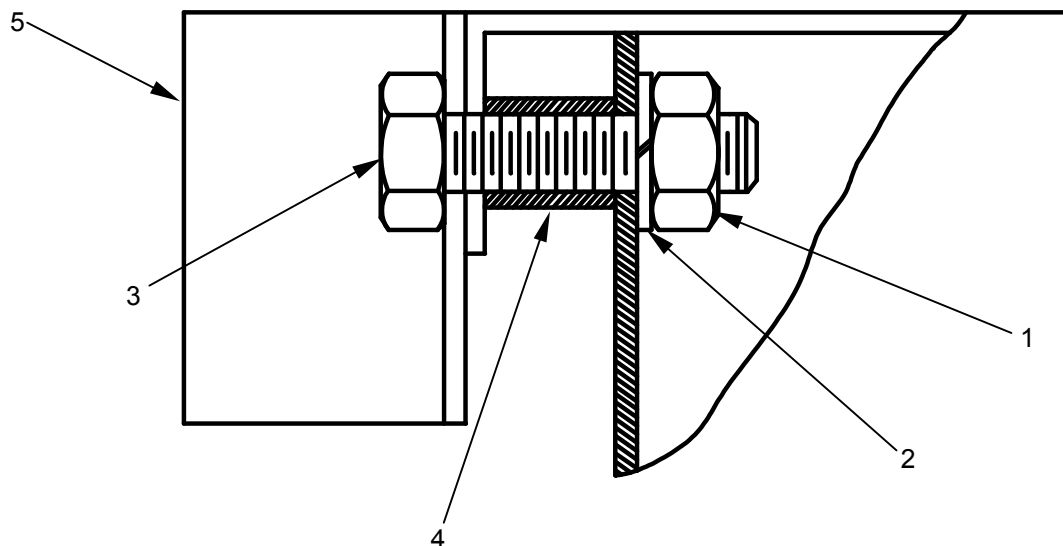
Tools and Special Tools

Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

Remove nut (1), lockwasher (2) and screw (3) to remove spacer (4) and bracket (5).

Discard defective bracket (5) and defective hardware.

Reinstall bracket (5) and spacer (4) with screws (3), lockwashers (2), and nuts (1).



END OF WORK PACKAGE

TM 10-7360-206-13

CHAPTER 7
DIRECT SUPPORT
MAINTENANCE INSTRUCTIONS
MOBILE KITCHEN TRAILER (MKT)

**MOBILE KITCHEN TRAILER (MKT)
DIRECT SUPPORT MAINTENANCE PROCEDURES**

DIRECT SUPPORT MAINTENANCE INSTRUCTIONS**Overview**

This chapter provides all of the instructions necessary for performing direct support level maintenance on the kitchen. The procedures in this section should not be attempted at any other maintenance level.

REPAIR PARTS, SPECIAL TOOLS, AND EQUIPMENT

Repair Parts. Repair parts are listed and illustrated in TM 10-7630-206-23P.

Special Tools And Equipment. There are no special tools or equipment required or authorized for direct support maintenance personnel to maintain this equipment.

TROUBLESHOOTING PROCEDURES**GENERAL.**

There are no troubleshooting procedures at this level of maintenance.

GENERAL MAINTENANCE.

General. This section contains instructions for performing maintenance on all items which are the responsibility of direct support maintenance personnel.

GENERAL REPAIR INSTRUCTIONS

All procedures are in disassembly/assembly sequence. Only disassemble an item as far as necessary to repair it, then locate the appropriate point in the assembly sequence and reassemble the item.

All repairs shall be made in a workmanlike manner. Scratches, toolmarks, abrasions, scores, dents and distortion of the repaired area are unacceptable.

Aluminum alloy surfaces having protective coating chipped off, scratches, or worn spots which expose surface of the metal should be recoated at once as corrosion may develop rapidly.

While an injury to the skin covering caused by impact with an object is plainly evident, a defect such as distortion or failure of the structure may not be apparent until some evidence develops on the surface. Check for evidence of canted, buckled or wrinkled covering, and loose rivets or working rivets.

**NOTE**

A working rivet is one which has movement under structural stress, but has not loosened to the extent that movement can be observed. This condition can sometimes be detected by a dark, greasy residue or deterioration of paint and primers around rivet heads.

Where possible, the rivets used in repair are to be the same type as those used in the original construction.

The rivet code designation gives the type of rivet, the material, the diameter in 1/32 of an inch, and the length in 1/16 of an inch.

The determination of the length of a rivet is an important part of any repair. The length used depends on the grip or combined thickness of material to be riveted plus a minimum allowance of 1/2 diameter for upsetting the shank.

The nearest standard rivet length greater than the calculated sum is always used.

There are specific considerations in laying out the rivet pattern for a repair; however, there are some rules which will apply generally in all instances.

When possible, rivet edge distance, rivet spacing, and distance between rows should be the same as that of the original installation.

When new sections are to be added, the edge distance measured from the center of the rivet should never be less than two times the diameter of the shank. The distance between rivets or pitch should be at least three times the diameter; and the distance between rivet rows should never be less than 2 1/2 times the diameter.

Mark the rivet pattern on the metal with a soft pencil to avoid scratching.

Rivet holes may be drilled with either a light power drill or a hand drill. The standard shank twist drill is most commonly used.

Before drilling, center punch all rivet locations. The center punch mark should be large enough to prevent the drill from slipping out of position.

Place drill in center punched mark. When using power drill, rotate bit a few turns by hand before starting motor. While drilling, always hold drill at a 90 degree angle to work.

Avoid excessive pressure; let the drill do the cutting. Never push drill through stock. Remove all burrs with a metal countersink or file.

Accomplish transfer of holes from drilled part to another part by placing second part over first and using established holes as a guide.

After drilling, and prior to any driving of rivets, metal sheets must be held securely in position to prevent slipping during riveting. When two pieces of metal have been drilled through, several varieties of skin fasteners are available for holding them in alignment.

When it becomes necessary to remove rivets, great care should be taken so that the rivet hole will retain its original size and not require replacement with a larger rivet. Rivet removal procedures are shown in the accompanying illustration.

For general fabric repair instructions, refer to FM 10-16.

END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
DIRECT SUPPORT MAINTENANCE PROCEDURES**

REMOVAL OF RIVETS**THIS SECTION COVERS:**

Repair

INITIAL SETUP**Maintenance Level**

Unit

Materials/Parts**Tools and Special Tools**Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

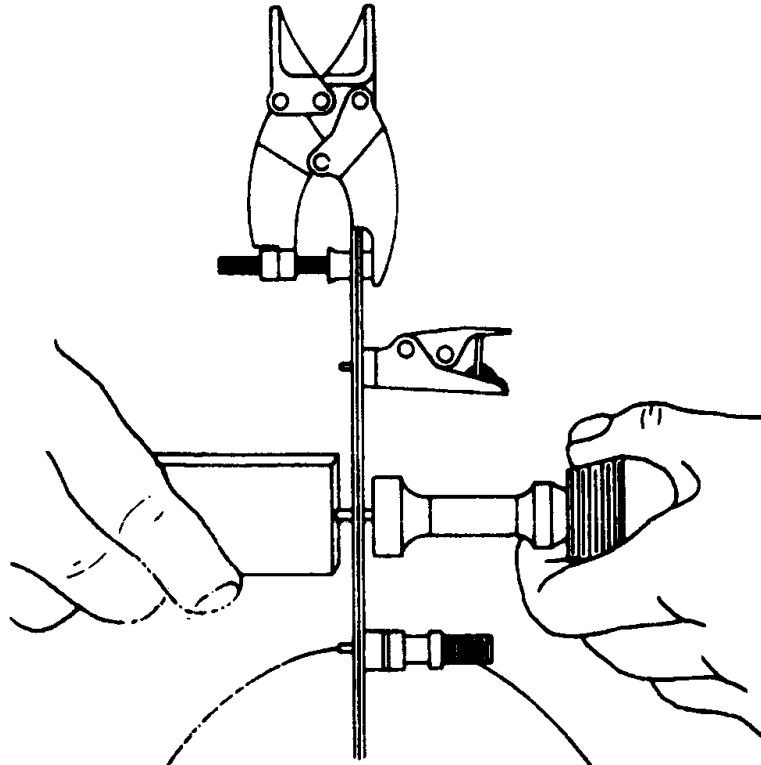
File a flat (1) on manufactured head (2).

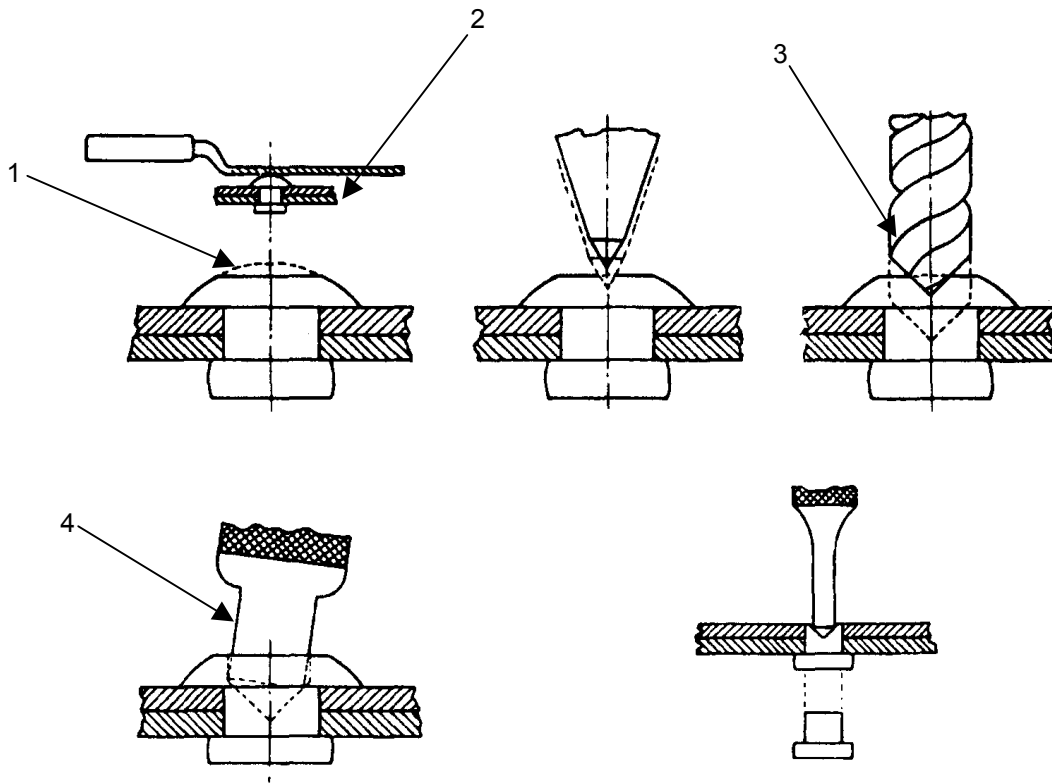
Center punch flat (1).

Drill thru head (2) using drill one size smaller than rivet shank (3).

Remove weakened head (2) with machine punch (4).

Punch out rivet (3) with machine punch (4).





END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
DIRECT SUPPORT MAINTENANCE PROCEDURES
REPAIR ROOF VENT AND SCREEN ASSEMBLY –
KITCHENS WITH 12 ROOF VENT ASSEMBLIES**

THIS SECTION COVERS:

Repair

INITIAL SETUP

Maintenance Level

Unit

Tools and Special Tools

Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

Materials/Parts

Sealant, polyurethane, WP 0058,
Table 1, Item 7

Adhesive, rubber, WP 0058, Table 1,
Item 1

REMOVAL, REPAIR, AND REPLACEMENT OF MAJOR COMPONENTS AND ASSEMBLIES

This section contains the removal, replacement and repair data for all items which are the responsibility of direct support maintenance. Due to the simple and straightforward nature of the equipment, repair instructions have also been included rather than putting them in individual chapters.



WARNING

Roof Assemblies used on models MKT-75, MKT-75A, MKT-82, MKT-85 and MKT-85S are not interchangeable with Roof Assembly used on models MKT-90, MKT-95 and MKT-99. Failure to comply with this warning can result in injury to personnel and damage to equipment.



NOTE

During reassembly use polyurethane sealant, on roof seams. Use rubber adhesive, to attach roof vent gasket. Use polyurethane sealant, on new rivet head recesses.

REPAIR ROOF VENT AND SCREEN ASSEMBLY – KITCHENS WITH 12 ROOF VENT ASSEMBLIES

Lower roof assembly.

Drill rivets (1) from hinge (2) on roof vent assembly. Raise roof assembly for access to underside of vent (3) and screen assembly.

Remove vent screen (4) and stay knob (5). Loosen roof vent locking screw (6).

Remove roof cover vent assembly by sliding stay arm assembly (7) from guide stay pivot (8).

Remove rubber gasket **(9)** from roof cover vent **(3)**.

Remove self-locking nuts **(10)**, clip stay guides **(11)**, and, guide stay pivot **(8)**.

Remove spring pin **(12)** and stay arm assembly **(7)** from roof cover vent **(3)**.

Remove spring pin **(12)** and separate upper and lower stay arms **(7)**.

Remove rivets **(1)**, upper frame **(12)**, and screen holder **(13)**.

Remove rivets and screentab holder.

Make necessary welds and replace defective parts.

Reinstall rivets and screentab holder **(13)**.

Reinstall rivets, upper frame **(12)**, and screen holder.

Rejoin upper and lower stay arms **(7)** and reinstall spring pin **(12)**.

Replace stay arm assembly on roof cover vent and reinstall spring pin.

Reinstall clip stay guides **(11)** and guide stay pivot **(8)** using self-locking nuts **(10)**.

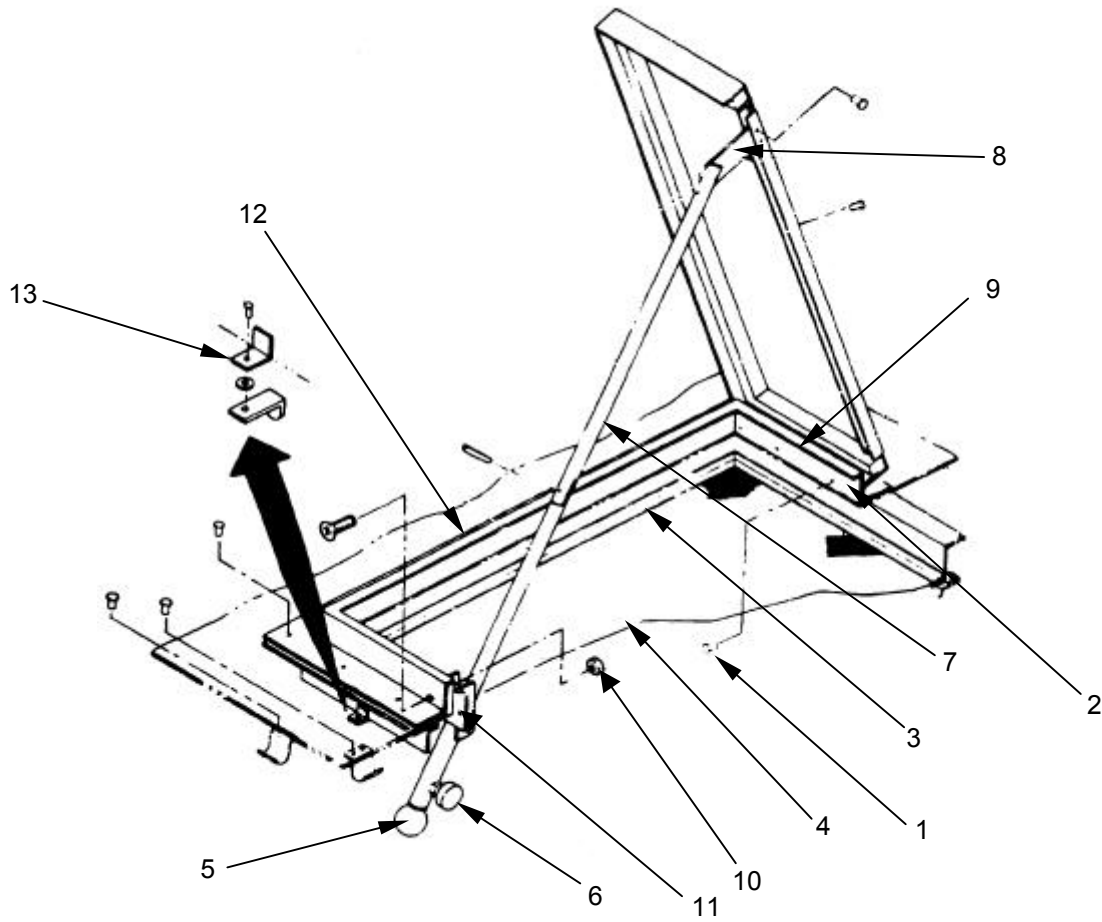
Reinstall rubber gasket **(9)** on roof cover vent.

Reinstall roof cover vent assembly by sliding stay arm assembly **(7)** into guide stay pivot **(8)**.

Reinstall vent screen **(4)** and stay knob **(5)**. Tighten roof vent locking screw **(6)**.

Reinstall rivets **(1)** on hinge **(2)** on roof vent assembly.

Raise roof assembly.



END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
DIRECT SUPPORT MAINTENANCE PROCEDURES**

REPLACE ROOF VENT AND SCREEN ASSEMBLY – KITCHENS WITH 6 ROOF VENT ASSEMBLIES.
THIS SECTION COVERS:

 Repair

INITIAL SETUP
Maintenance Level

Unit

Tools and Special Tools

Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

Materials/Parts

 Sealant, Polyurethane,
WP 0058, Table 1, Item 7

Remove sealant from roof vent frame **(1)** to expose rivets **(2)**.

Drill out rivets **(2)** that hold the roof vent assembly to roof. Remove roof vent assembly.

Remove old sealant from around roof vent opening.

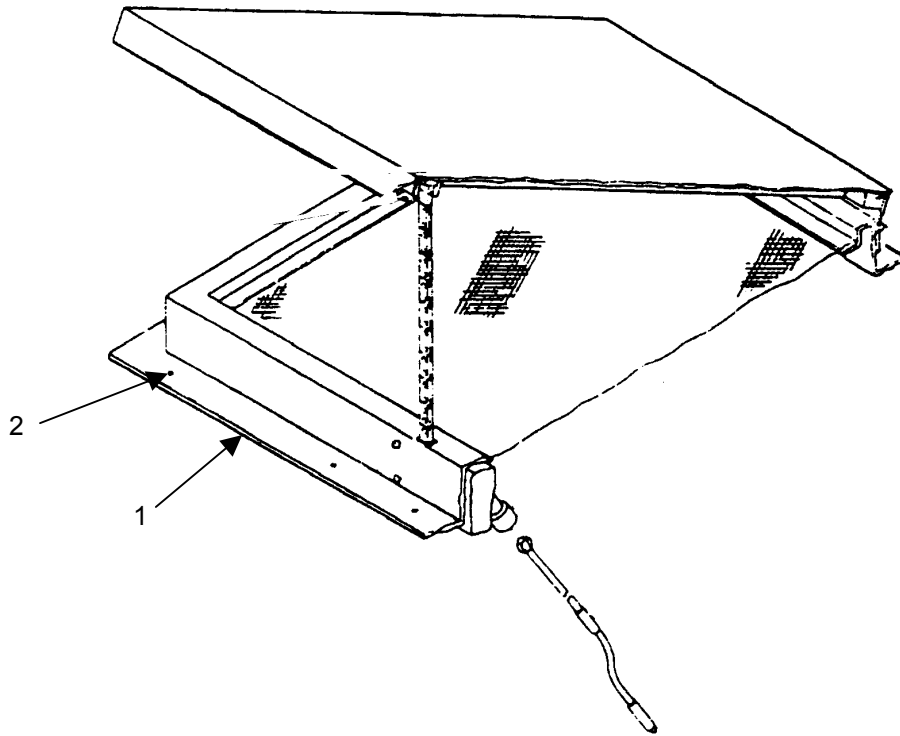
Apply a bead of sealant to bottom edge of frame **(1)** on roof vent assembly.

Position roof vent assembly on roof opening and secure with rivets **(2)**.

Apply polyurethane sealant to rivet heads **(2)**, roof vent frame **(1)** and roof skin to prevent roof leaks.


NOTE

During reassembly use polyurethane sealant on roof seams. Use polyurethane sealant on new rivet head recesses.



END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
DIRECT SUPPORT MAINTENANCE PROCEDURES**

REPAIR ROOF VENT AND SCREEN ASSEMBLY – KITCHENS WITH 6 ROOF VENT ASSEMBLIES
THIS SECTION COVERS:

 Repair

INITIAL SETUP
Maintenance Level

Unit

Materials/Parts

 Sealant, polyurethane
 WP 0058, Table 1, Item 7

Tools and Special Tools

 Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

Open roof vent **(1)** with hand crank **(2)**. Remove hand crank **(2)**.

Block or support the cover **(3)** and pull-out the removable sash pin **(4)** from the sash bracket **(5)**.

Fully open cover **(3)** and remove two screws from underside of screen **(6)**. Remove screen.

Remove three screws **(6)** from outside edge of vent assembly. Remove operator **(8)**.

Drill out rivets **(9)** to remove defective sash bracket.

Install sash bracket **(5)** with two new rivets **(9)**.

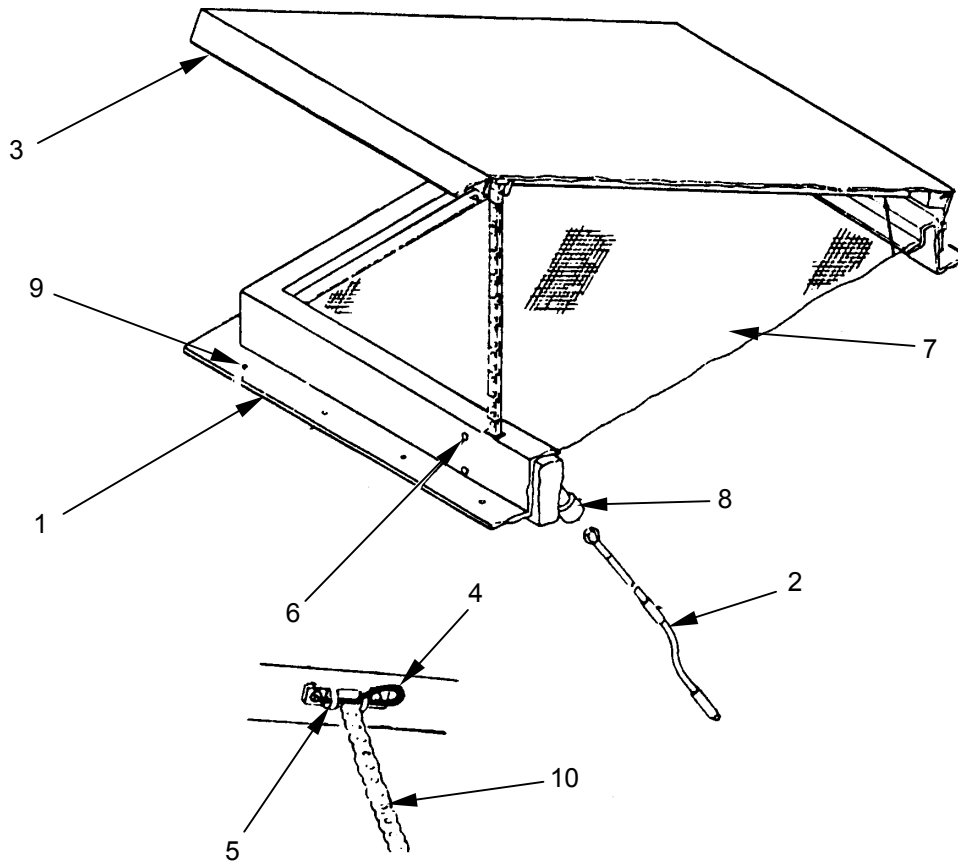
Replace defective skylight operator. Install skylight operator **(8)** with three screws. Turn operator to fully extend chain **(10)**.

Install screen **(7)** and secure with two screws from underside of roof vent opening.

Partially close and support cover **(3)** to reinstall removable sash pin **(4)** to sash bracket **(5)**.


NOTE

During reassembly use polyurethane sealant on roof seams. Use polyurethane sealant on new rivet head recesses.



END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
DIRECT SUPPORT MAINTENANCE PROCEDURES**

REPAIR ROOF FRAME ASSEMBLY**THIS SECTION COVERS:**

Repair

INITIAL SETUP**Maintenance Level**

Unit

Materials/Parts**Tools and Special Tools**

Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

Welding Shop, Trailer Mounted (WP 0055, Table 2, Item 2)

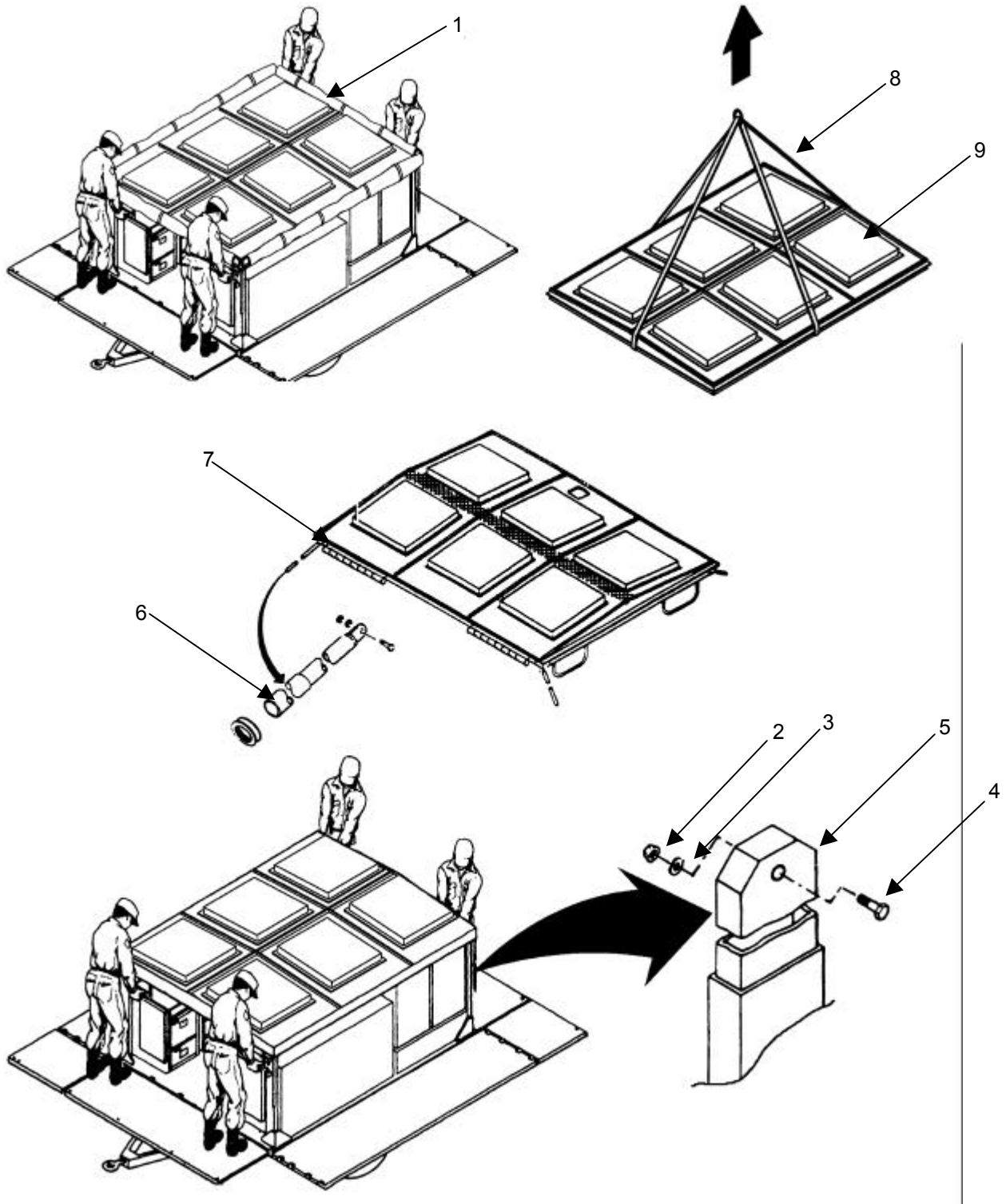
**CAUTION
EQUIPMENT DAMAGE**

Close all vent assemblies to prevent equipment damage.

**NOTE**

This procedure requires four men or sling lifting equipment.

Remove attached tentage **(1)**.Remove nut **(2)**, washer **(3)**, and bolt **(4)** from cap retaining assembly **(5)**.Remove corner strut assemblies **(6)** from roof frame assembly **(7)**.Remove roof frame assembly **(7)** with hoisting sling **(8)** or by utilizing four personnel.Remove roof vent assemblies **(9)** as necessary and replace defective components or repair frame in accordance with welding procedures shown in TC 9-237.Reinstall roof frame assembly **(7)**.Reinstall corner strut assembly **(6)**.Reinstall nut **(2)**, washer **(3)**, and bolt to cap retaining assembly **(5)**.Reinstall tentage **(1)**.



END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
DIRECT SUPPORT MAINTENANCE PROCEDURES**

REPAIR ROOF JACK ASSEMBLY CAGEC 81337, P/N 5-13-4600**THIS SECTION COVERS:**

Repair

INITIAL SETUP**Maintenance Level**

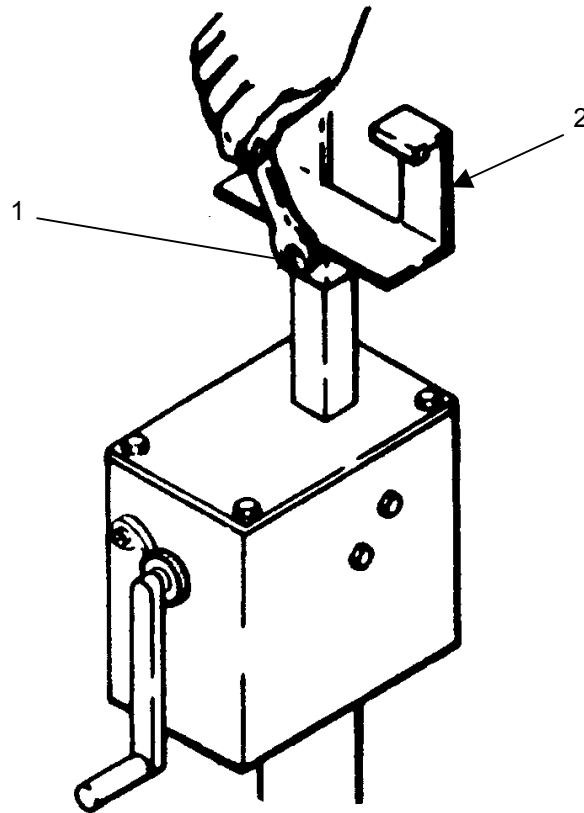
Unit

Tools and Special Tools

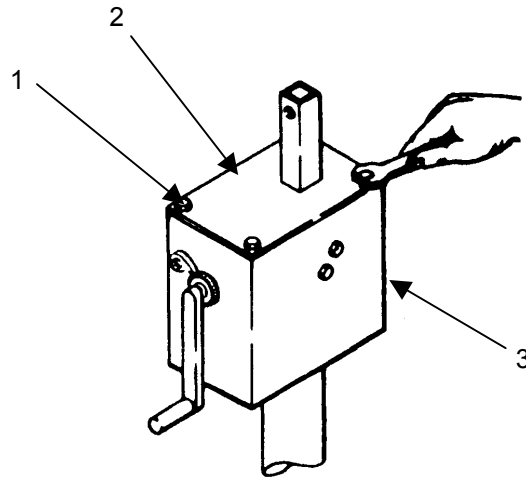
Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

Materials/PartsGrease, moly (WP 0058, Table 1,
Item 3)

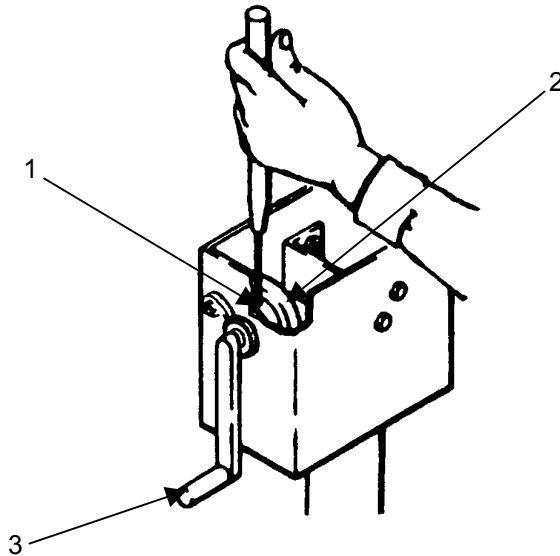
Remove nut, screw, washer (1) and end column (top bracket) (2) from column.



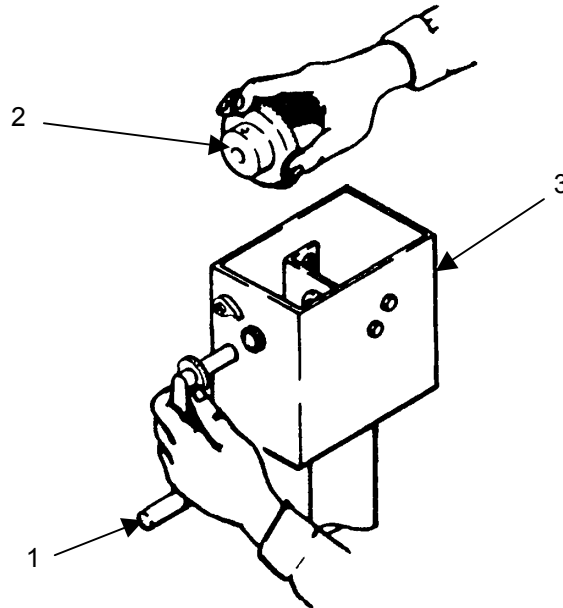
Remove four nuts, screws (1) and plate (2) from housing (3).



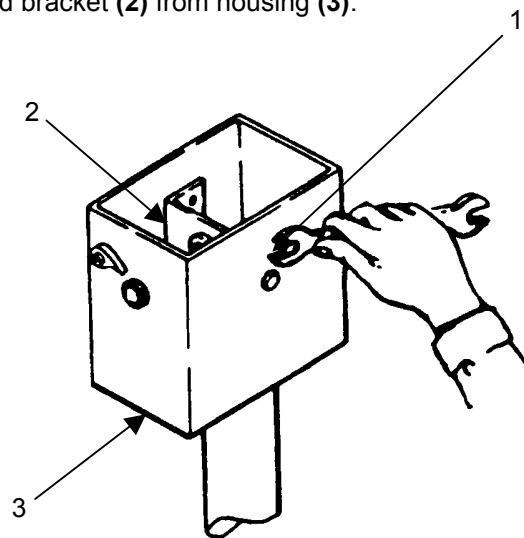
Remove spring pin (1) from gear (2) and handle (3).



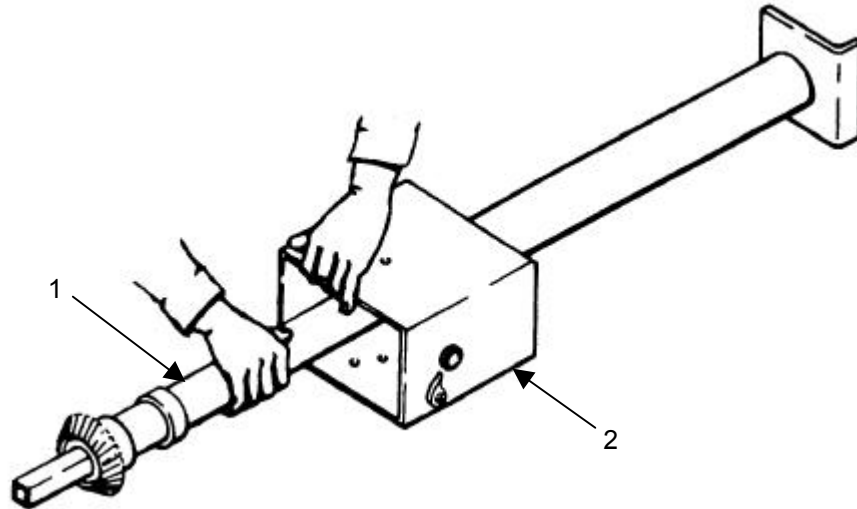
Remove handle (1) and gear (2) from housing (3).



Remove four screws (1) and bracket (2) from housing (3).



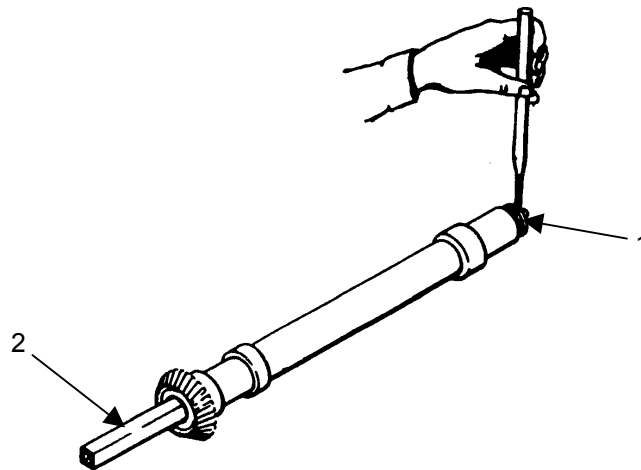
Remove gear shaft (1) from housing (2).



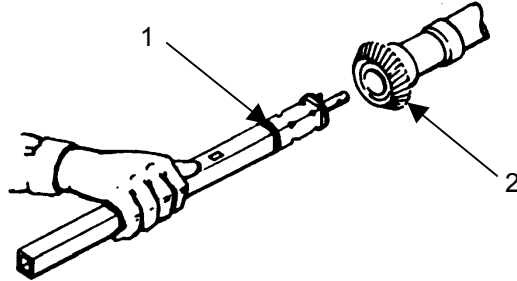
NOTE

During reassembly apply moly grease to all gears.

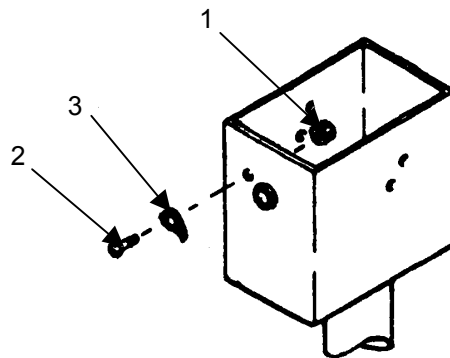
Remove two pins, thrust bearing and slotted washer (1) from end of leadscrew (2).



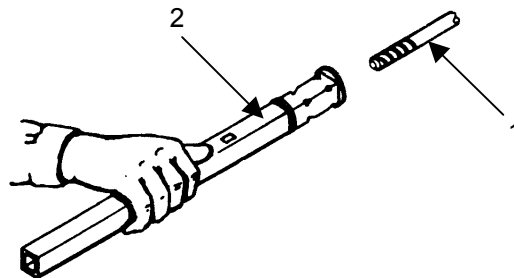
Remove column (1) from gear shaft (2).



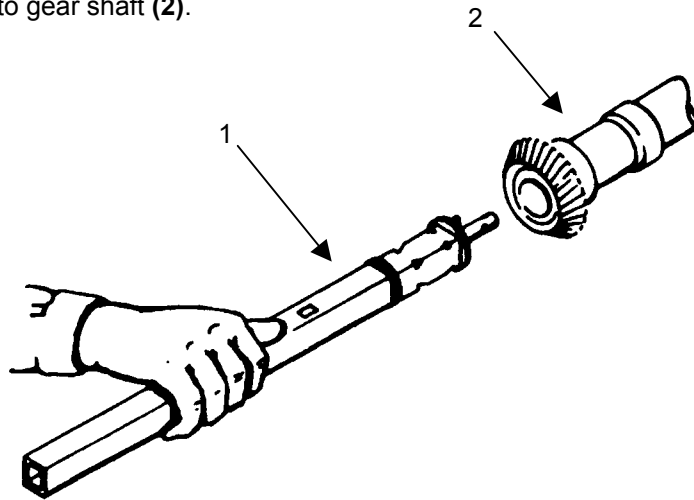
Remove/Reinstall nut (1), screw (2) and pawl (3).



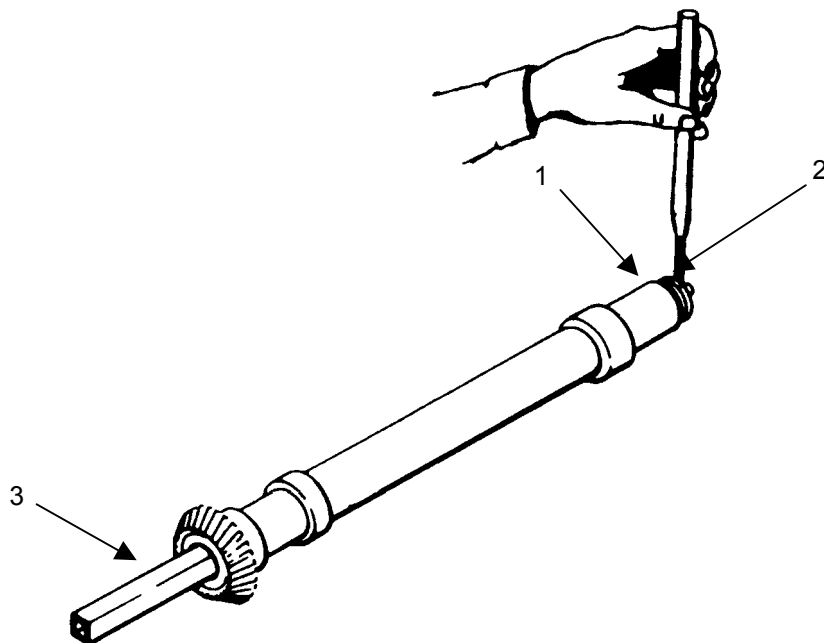
Removal/Reinstallation of leadscrew (1) from column (2).



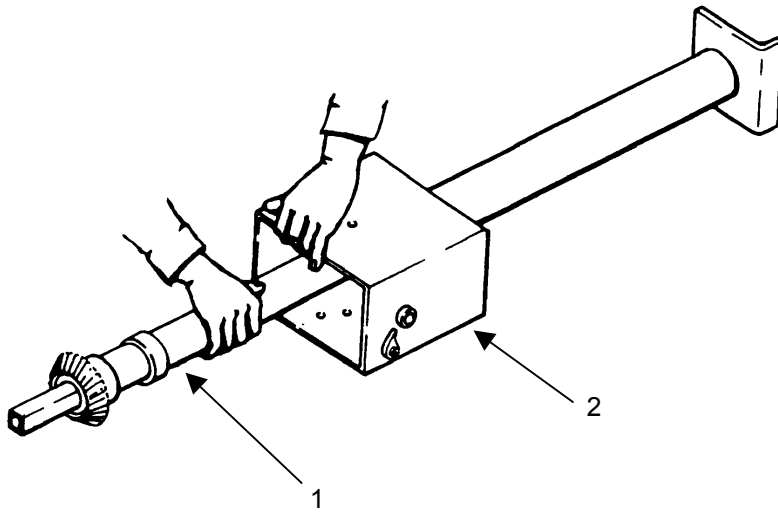
Reinstall column (1) into gear shaft (2).



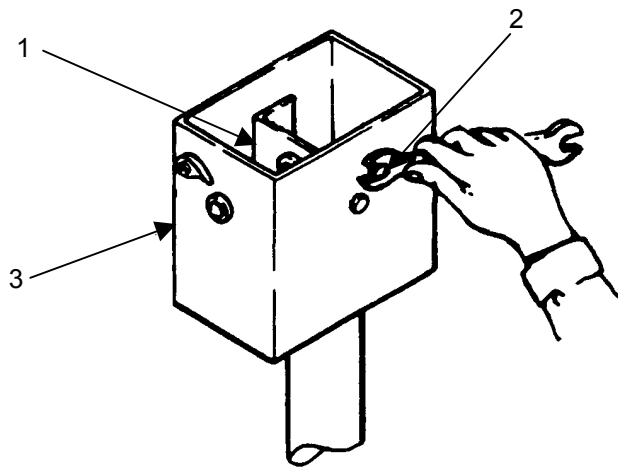
Reinstall thrust bearing (1) and pin (2) to end of leadscrew (3).



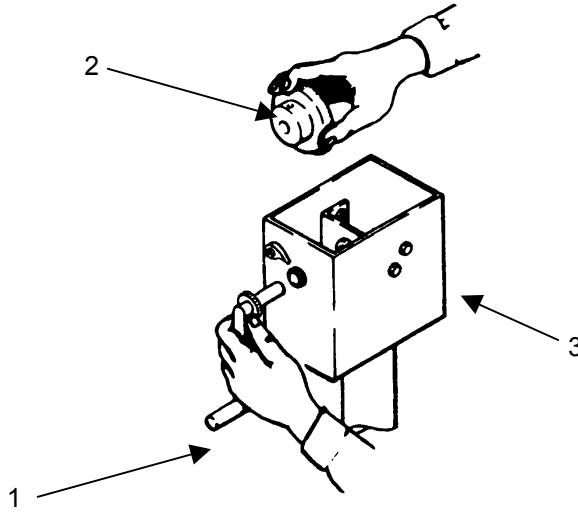
Reinstall gear shaft (1) into housing (2).



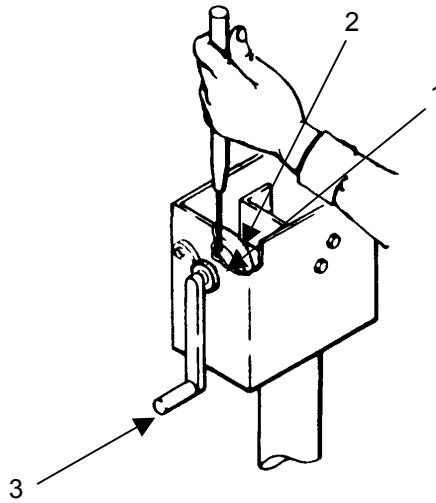
Reinstall bracket (1) and screws (2) into housing (3).



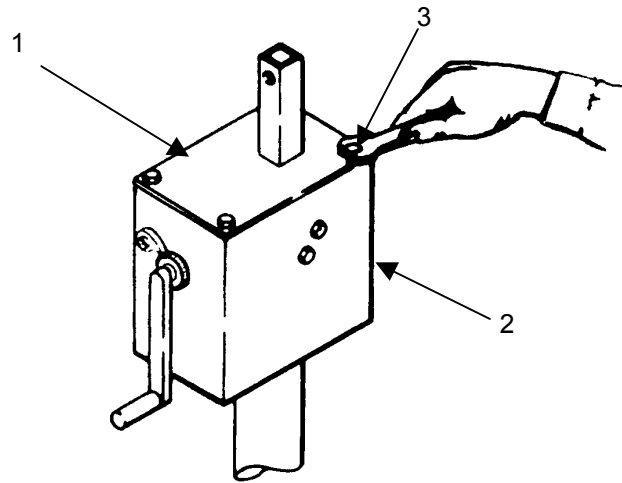
Reinstall handle (1) and gear (2) in housing (3).



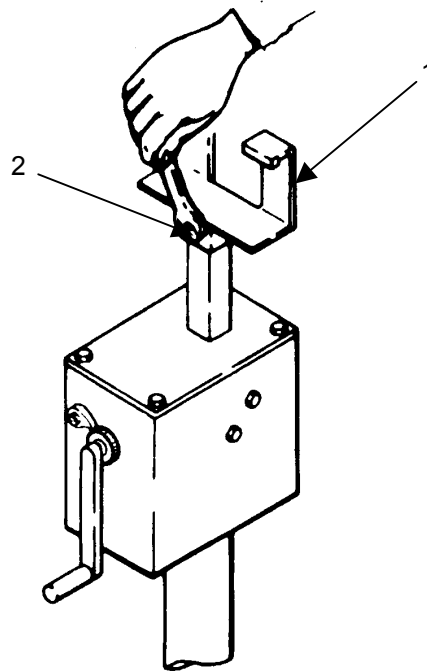
Reinstall spring pin (1) thru gear (2) and handle (3).



Reinstall plate (1) to housing (2) with four screws, washers and nuts (3).



Reinstall end column (top bracket) (1) to column with screw, washer, and nut (2).



END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
DIRECT SUPPORT MAINTENANCE PROCEDURES**

REPAIR TENTAGE ASSEMBLIES**THIS SECTION COVERS:**

Repair

INITIAL SETUP**Maintenance Level**

Unit

Tools and Special Tools**Materials/Parts**

Tentage repair consists of grommet replacement, patching, and sewing. Perform these procedures in accordance with FM 10-16.

END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
DIRECT SUPPORT MAINTENANCE PROCEDURES**

REPAIR CABINET ASSEMBLIES**THIS SECTION COVERS:**

Repair

INITIAL SETUP**Maintenance Level**

Unit

Tools and Special Tools

Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

Materials/PartsSealant, Polyurethane, WP 0058,
Table 1, Item 7

Cabinet assembly repair consists of replacing handles, latches, pin and lanyard, chain stop (ice chest, P/N 5-13-2544G1, NSN 4110-01-044-2487 only), hinges, door stops and recessed drawer handles. Additional repair include shelving, skin, and frame repair in accordance with TC 9-237. Use polyurethane sealant on new rivet head recesses.

On later model kitchens recessed drawer handles are spot welded in place. If handles become unserviceable, replace the drawer assembly.

END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
DIRECT SUPPORT MAINTENANCE PROCEDURES**

REPAIR LEVELING JACK ASSEMBLY P/N 5-13-4611, CAGEC 81337**THIS SECTION COVERS:**

Repair

INITIAL SETUP**Maintenance Level**

Unit

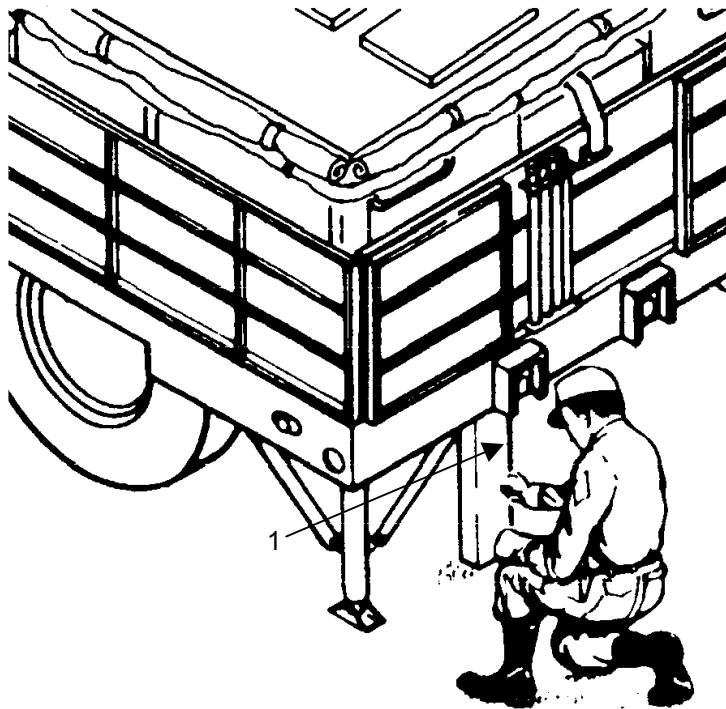
Tools and Special Tools

Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

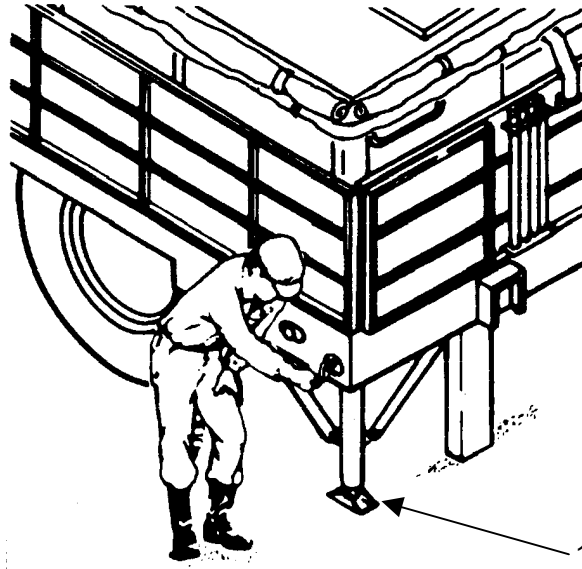
Materials/PartsGrease, moly (WP 0058, Table 1,
Item 3)**WARNING**

Block up trailer prior to removing jack assembly to prevent personal injury.

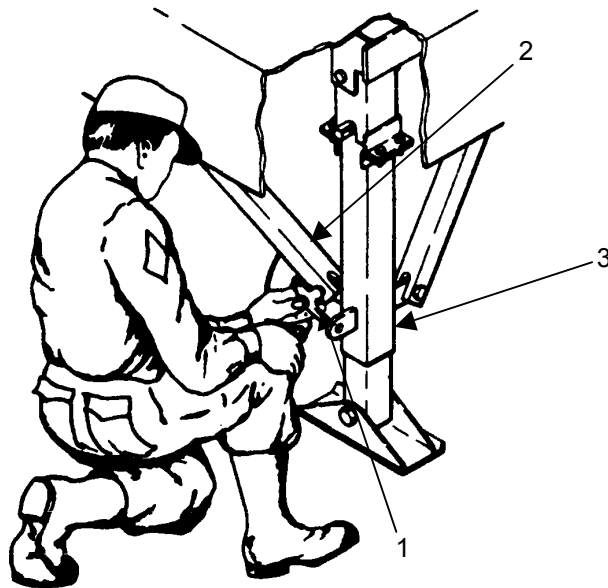
Block trailer (1).



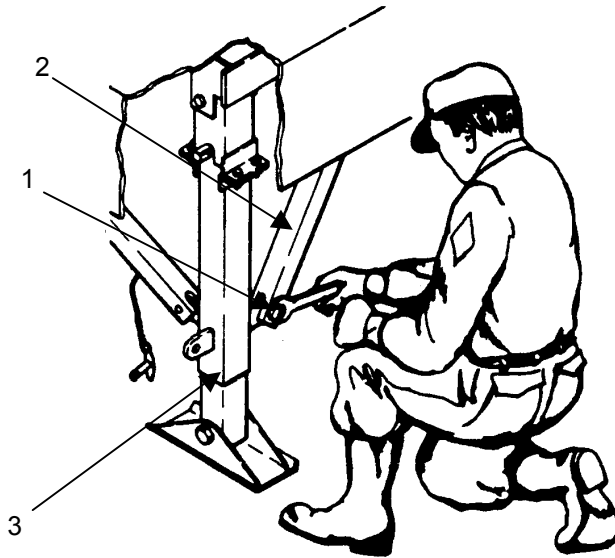
Raise leveling jack (1).



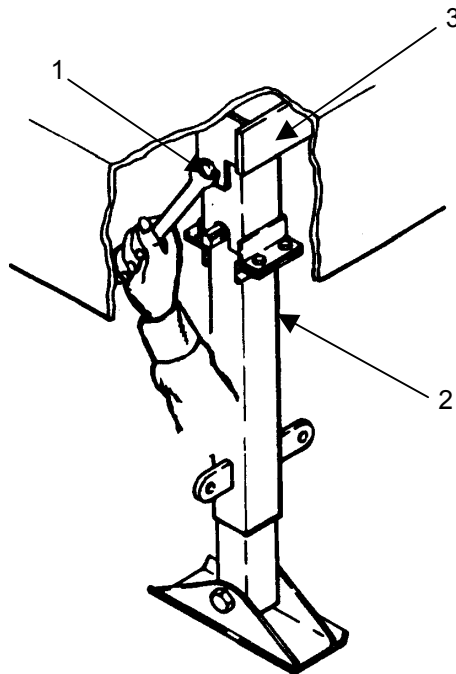
Remove quick-release pin (1) connecting jack brace (2) to leveling jack assembly (3).



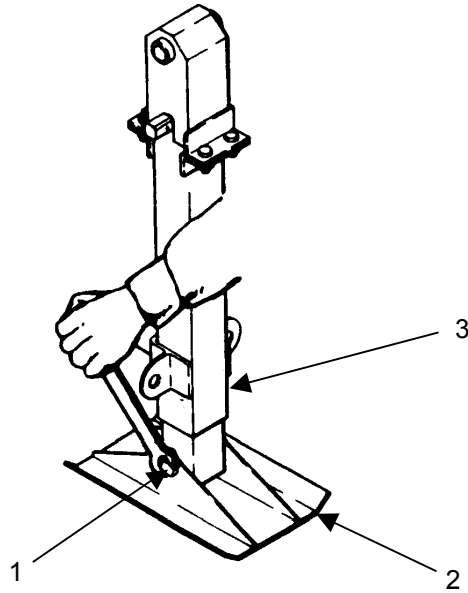
Remove nut, washer and screw (1) connecting stabilizer arm (2) to leveling jack assembly (3).



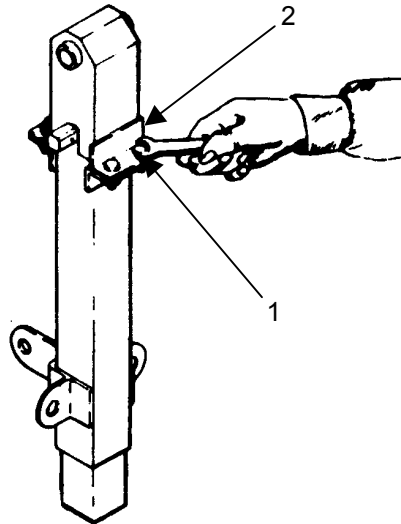
Remove nut, washer and screw (1) connecting leveling jack assembly (2) to platform assembly (3).



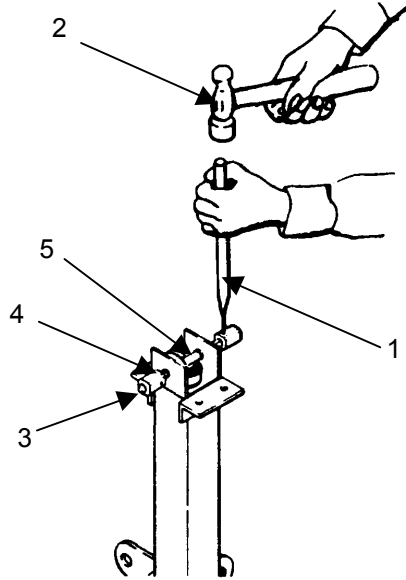
Remove nut, screw (1), and base (2) from column (3).



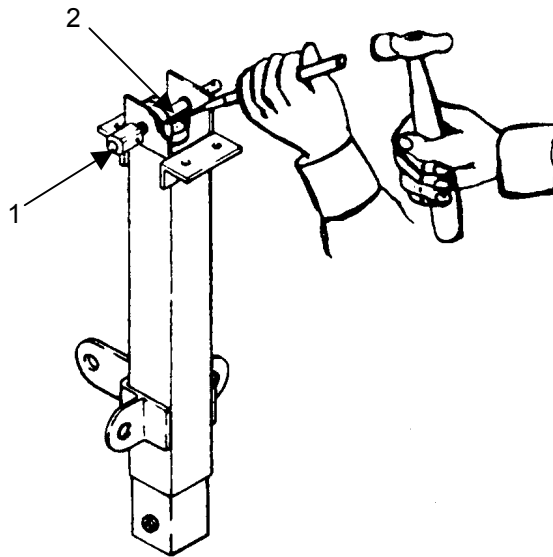
Remove nuts, screws (1) and housing (2).



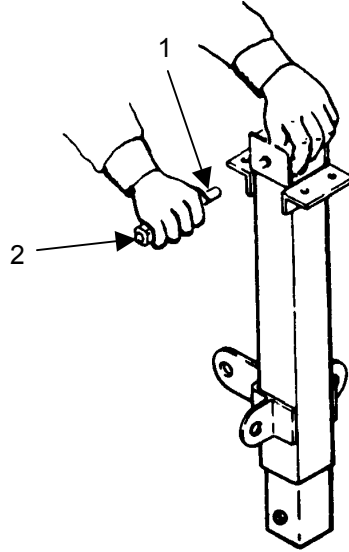
Using punch (1) and hammer (2), remove pin (3) and knob (4) from shaft (5).



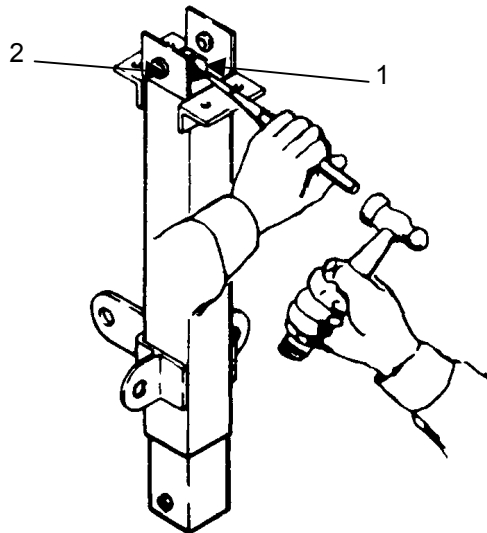
Remove bevel gear pin (1) from shaft (2).



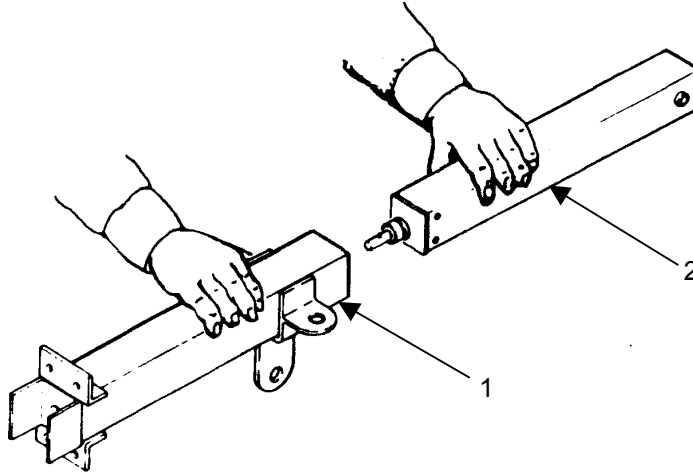
Remove shaft (1) and both bevel gears (2).



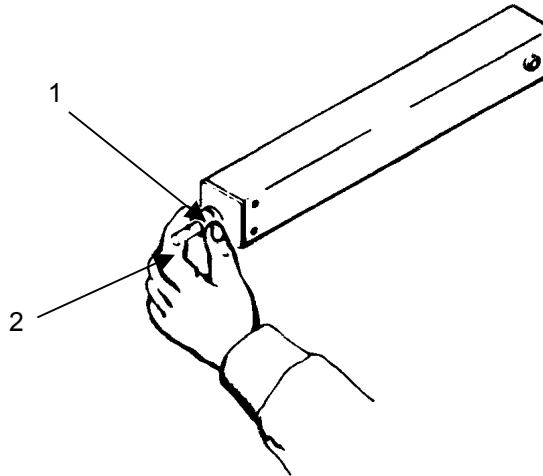
Remove pin and washer (1) from leadscrew (3).



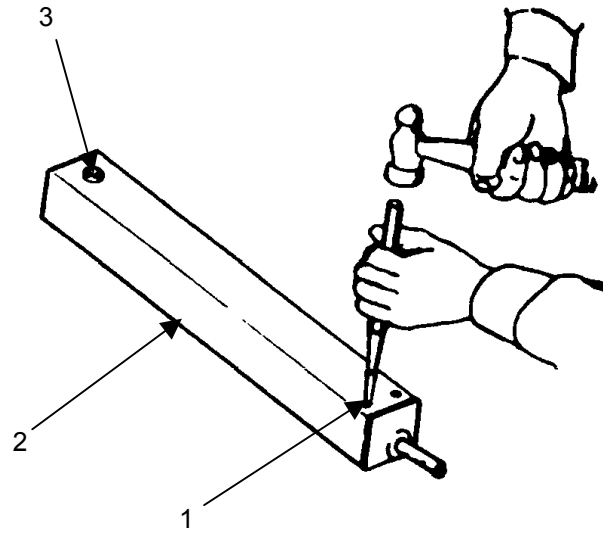
Remove support column assembly (1) from column (2) by sliding off.



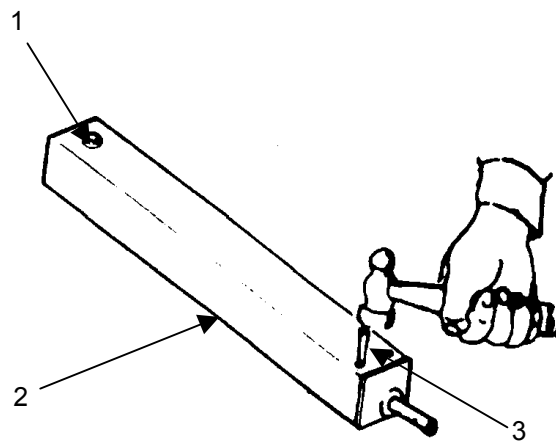
Note proper assembly and remove thrust bearing, spacer and thrust washer (1) from leadscrew (2).



Remove two pins (1) from column (2) and remove nut (3).



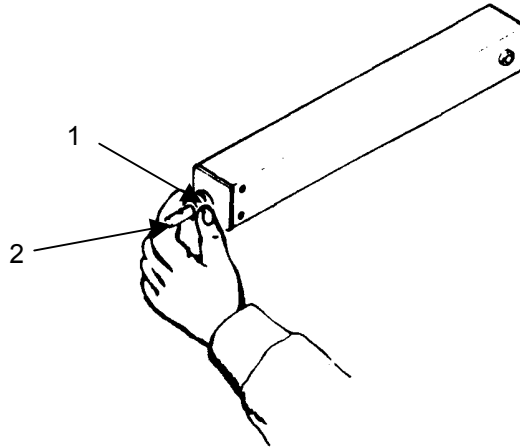
Reinstall nut (1) in column (2) with two pins (3).



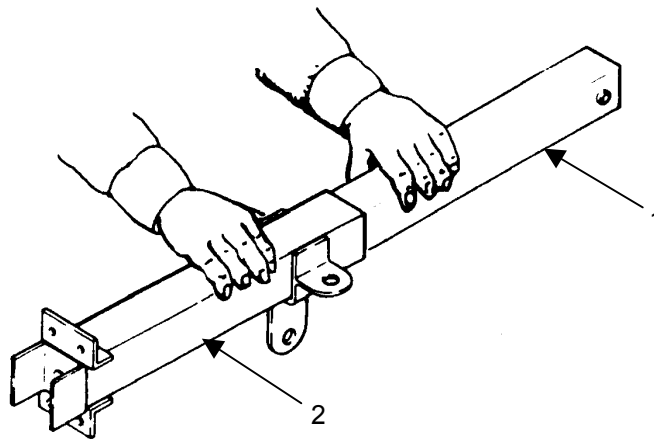
**NOTE**

During assembly, apply moly grease to all gears.

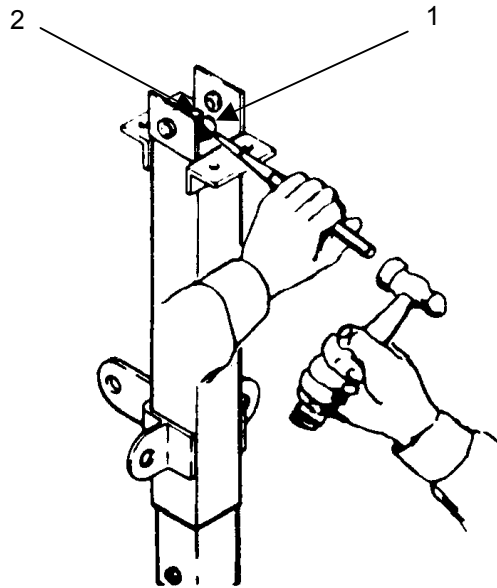
Reinstall thrust washer, spacer and bearing (1) on leadscrew (2).



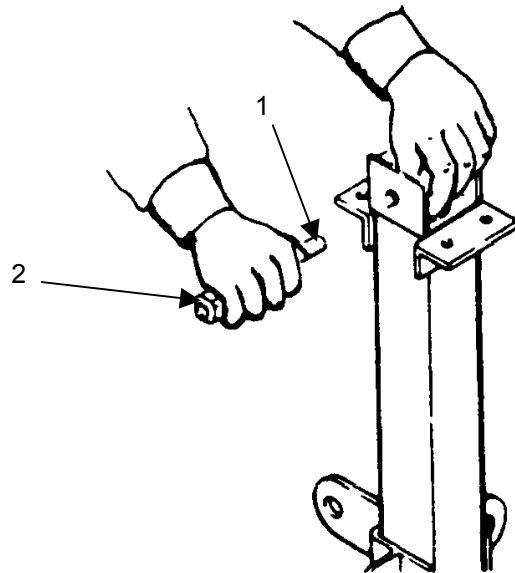
Reinstall column (1) into support column assembly (2).



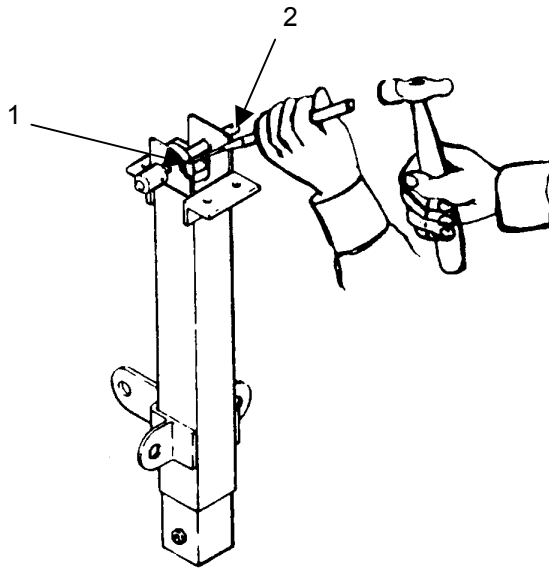
Reinstall pin and washer (1) on leadscrew (2).



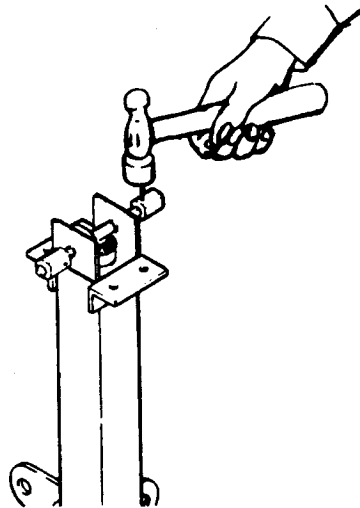
Reinstall shaft (1) and both bevel gears (2).



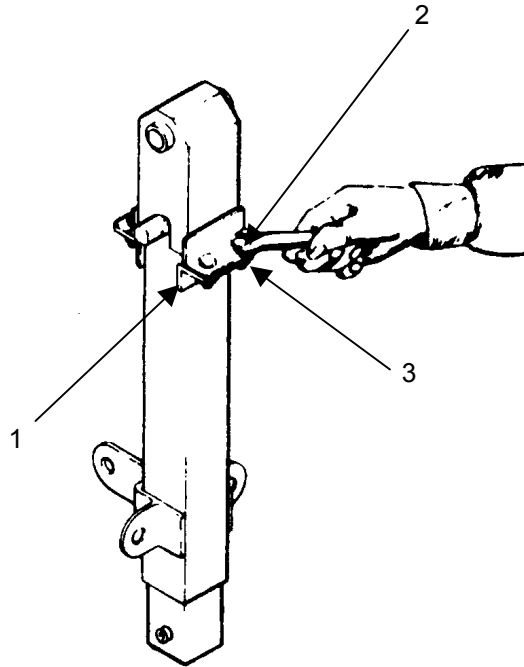
Reinstall bevel gear pin (1) in shaft (2).



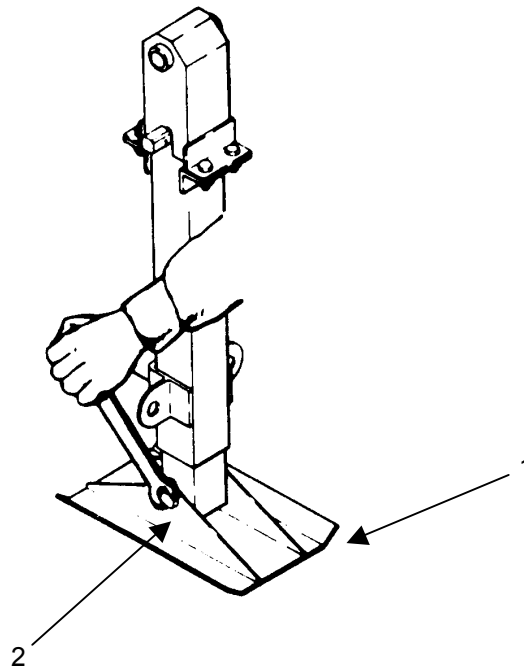
Reinstall pins and knobs on shaft.



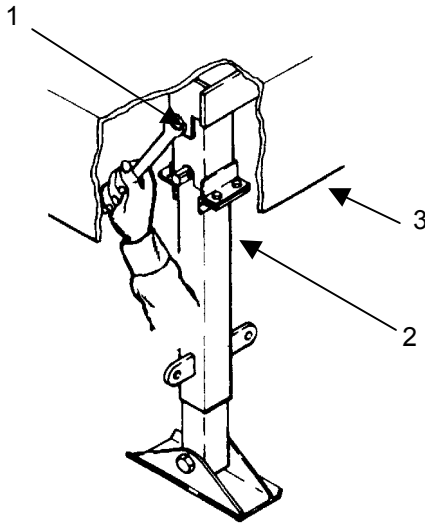
Reinstall housing (1), screws (2) and nuts (3).



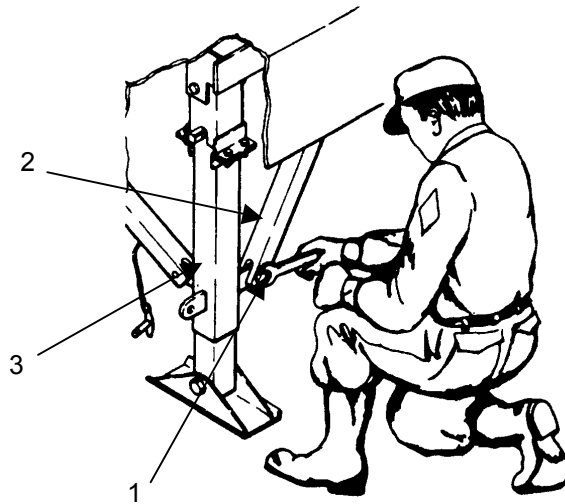
Reinstall base (1), screw and nut (2) on column.



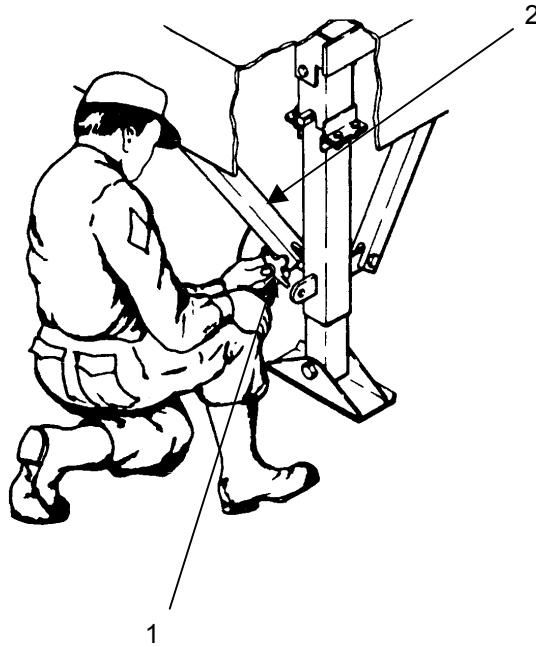
Reinstall screw, washer and nut (1) connecting leveling jack assembly (2) to platform assembly (3).



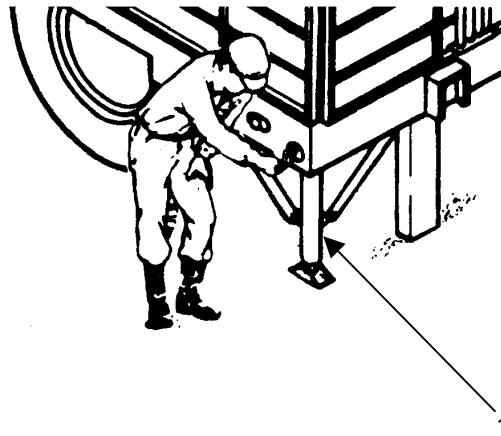
Reinstall screw, washer and nut (1) connecting stabilizer arm (2) to leveling jack assembly (3).



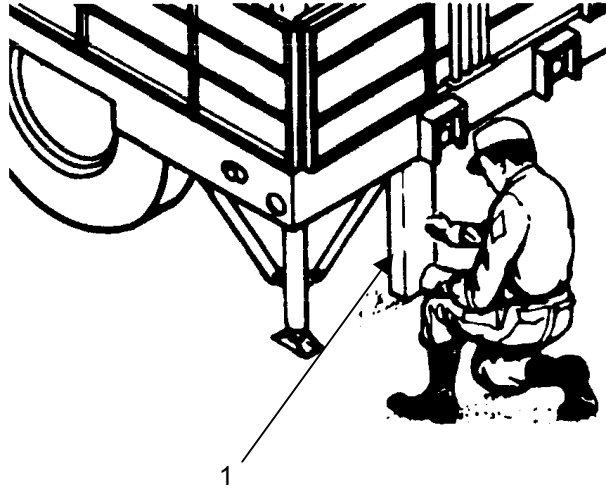
Reinstall quick-release pin (1) connecting jack brace to leveling jack assembly (2).



Lower leveling jack assembly (1).



Remove block (1) from under trailer.



END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
DIRECT SUPPORT MAINTENANCE PROCEDURES**

REPAIR LADDER ASSEMBLY**THIS SECTION COVERS:**

Repair

INITIAL SETUP**Maintenance Level**

Unit

Materials/Parts**Tools and Special Tools**Welding Shop, Trailer Mounted (WP 0055, Table 2, Item 2)

Ladder assembly maintenance consists of welding, in accordance with TC 9-237.

END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
DIRECT SUPPORT MAINTENANCE PROCEDURES**

REPAIR PLATFORM AND RAMP ASSEMBLY**THIS SECTION COVERS:**

Repair

INITIAL SETUP**Maintenance Level**

Unit

Materials/Parts**Tools and Special Tools**Welding Shop, Trailer Mounted (WP 0055, Table 2, Item 2)

The platform and ramp assembly maintenance consists of welding in accordance with TC 9-237.

Ramp Sections. Welded mounting brackets and leveling lack base plates are examples of items which may require repair.

END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
DIRECT SUPPORT MAINTENANCE PROCEDURES**

REPAIR CORNER POST ASSEMBLY**THIS SECTION COVERS:**

Repair

INITIAL SETUP**Maintenance Level**

Unit

Materials/Parts**Tools and Special Tools**Welding Shop, Trailer Mounted (WP 0055, Table 2, Item 2)

Corner post assembly maintenance consists of welding in accordance with TC 9-237.

END OF WORK PACKAGE

**MOBILE KITCHEN TRAILER (MKT)
DIRECT SUPPORT MAINTENANCE PROCEDURES**

REPAIR CONDIMENT TRAY ASSEMBLY**THIS SECTION COVERS:**

Repair

INITIAL SETUP**Maintenance Level**

Unit

Materials/Parts**Tools and Special Tools**

Tool Kit, General Mechanics (WP 0055, Table 2, Item 1)

Welding Shop, Trailer Mounted (WP 0055, Table 2, Item 2)

Condiment tray assembly maintenance consists of drilling out rivet and replacing defective pin and lanyard.

END OF WORK PACKAGE

TM 10-7360-206-13

CHAPTER 8
SUPPORTING INFORMATION
MOBILE KITCHEN TRAILER (MKT)

**MOBILE KITCHEN TRAILER (MKT)
REFERENCES**

SCOPE

This work package lists all forms, field manuals, pamphlets, technical manuals and miscellaneous publications referenced in this manual.

FORMS

Component Removal and Repair/Overhaul Record DA Form 2410
 Equipment Log Assembly (Records) DA Form 2408
 Equipment Inspection and Maintenance Worksheet DA Form 2404
 Maintenance Request DA Form 2407
 Organization Control Record for Equipment DA Form 2401
 Recommended Changes to Equipment Technical Publications DA Form 2028-2
 Report of Discrepancy SF Form 364

FIELD MANUALS

Basic Doctrine for Army Field Feeding FM 10-23
 First Aid for Soldiers FM 21-11
 General Fabric Repair FM 10-16

Multi Service Helicopter External Air Transport:
 Basic Operations and Equipment FM 55-450-3
 Single Point Load Rigging Procedures FM 55-450-4

PAMPHLETS

Modification Work Order Index DA PAM 750-10
 The Army Maintenance Management System DA PAM 738-750

TECHNICAL MANUALS

Burner Unit, Gasoline, Model M-2 and Accessory Outfit TM 10-7360-204-13&P
 Burner Unit, Modern TM 10-7310-281-13&P
 Can, Gasoline, Military, 5 Gallon TM 10-7200-200-13
 Chassis, Trailer, 1-1/2 Ton, 2 Wheel TM 9-2330-213-14&P
 Destruction of Equipment to Prevent Enemy Use TM 750-244-3
 Hand Portable Fire Extinguishers Approved for Army Users TM 5-4200-200-10
 Range Outfit, Field, Gasoline, Model M59 TM 10-7360-204-13&P
 Repair Parts and Special Tool List for Kitchen, Field, Trailer Mounted ARMY TM 10-7360-206-23P
 AIR FORCE T.O. 35E4-172-5-4

Operator's, Unit, and Direct Support Maintenance Including
 Repair Parts and Special Tools List, 2 kW Military Tactical Generator Sets TM 9-6115-673-13&P

**MOBILE KITCHEN TRAILER (MKT)
REFERENCES**

MISCELLANEOUS PUBLICATIONS

Army Medical Department Expandable/Durable Items..... CTA 8-100
Expandable/Durable Items CTA 50-970
Hand Portable Fire Extinguishers Approved for Army Users..... TB 5-4200-200-10
Operator's Circular Welding Theory and Application.....TC 9-237
Modification of Mobile Kitchen Trailer (MKT)..... MWO 10-7360-206-30-1

**MOBILE KITCHEN TRAILER (MKT)
MAINTENANCE ALLOCATION CHART (MAC)**

INTRODUCTION**The Army Maintenance System MAC**

This introduction provides a general explanation of all maintenance and repair functions authorized at the two maintenance levels under the Two-Level Maintenance System concept.

The MAC (immediately following the introduction) designates overall authority and responsibility for the performance of maintenance functions on the identified end item or component. The application of the maintenance functions to the end item or component shall be consistent with the capacities and capabilities of the designated maintenance levels, which are shown on the MAC in column (4) as:

Field - includes two columns, Unit maintenance and Direct Support maintenance. The Unit maintenance column is divided again into two more subcolumns, C for Operator or Crew and O for Unit maintenance.

Sustainment – includes two subcolumns, General Support (H) and Depot (D).

The tools and test equipment requirements (immediately following the MAC) list the tools and test equipment (both special tools and common tool sets) required for each maintenance function as referenced from the MAC.

The remarks (immediately following the tools and test equipment requirements) contain supplemental instructions and explanatory notes for a particular maintenance function.

Maintenance Functions

Maintenance functions are limited to and defined as follows:

1. Inspect. To determine the serviceability of an item by comparing its physical, mechanical, and/or electrical characteristics with established standards through examination (e.g., by sight, sound, or feel.) This includes scheduled inspection and gagings and evaluation of cannon tubes.
2. Test. To verify serviceability by measuring the mechanical, pneumatic, hydraulic, or electrical characteristics of an item and comparing those characteristics with prescribed standards on a scheduled basis, i.e., load testing of lift devices and hydrostatic testing of pressure hoses.
3. Service. Operations required periodically to keep an item in proper operating condition, e.g. to clean (includes decontaminate, when required), to preserve, to drain, to paint, or to replenish fuel, lubricants, chemical fluids, or gases. This includes scheduled exercising and purging of recoil mechanisms. The following are examples of service functions:
 - a. Unpack. To remove from packing box for service or when required for the performance of maintenance operations.
 - b. Repack. To return item to packing box after service and other maintenance operations.
 - c. Clean. To rid the item of contamination.

**MOBILE KITCHEN TRAILER (MKT)
MAINTENANCE ALLOCATION CHART (MAC)**

- d. Touch up. To spot paint scratched or blistered surfaces.
- e. Mark. To restore obliterated identification.
- 4. Adjust. To maintain or regulate, within prescribed limits, by bringing into proper or position, or by setting the operating characteristics to specified parameters.
- 5. Align. To adjust specified variable elements of an item to bring about optimum or desired performance
- 6. Calibrate. To determine and cause corrections to be made or to be adjusted on instruments of test, measuring, and diagnostic equipment used in precision measurement. Consists of comparisons of two instruments, one of which is a certified standard of known accuracy, to detect and adjust any discrepancy in the accuracy of the instrument being compared.
- 7. Remove/install. To remove and install the same item when required to perform service or other maintenance functions. Install may be the act of emplacing, seating, or fixing into position a spare, repair part, or module (component or assembly) in a manner to allow the proper functioning of an equipment or system.
- 8. Paint. To prepare and spray color coats of paint so that the ammunition can be identified and protected. The color indicating primary use is applied, preferably, to the entire exterior surface as the background color of the item. Other markings are to be repainted as original so as to retain proper ammunition identification.
- 9. Replace. To remove an unserviceable item and install a serviceable counterpart in its place. "Replace" is authorized by the MAC and assigned maintenance level is shown as the third position code of the Source, Maintenance and Recoverability (SMR) code.
- 10. Repair. The application of maintenance services, including fault location/troubleshooting, removal/installation, disassembly/assembly procedures and maintenance actions to identify troubles and restore serviceability to an item by correcting specific damage, fault, malfunction, or failure in a part, subassembly, module (component or assembly), end item, or system.

NOTE

The following definitions are applicable to the "repair" maintenance function:

Services. Inspect, test, service, adjust, align, calibrate, and/or replace.

Fault location/troubleshooting. The process of investigating and detecting the cause of equipment malfunctioning; the act of isolating a fault within a system or Unit Under Test (UUT).

Disassembly/assembly. The step by step breakdown (taking apart) of a spare/functional group coded item to the level of its least component, that is assigned an SMR code for the level of maintenance under consideration (i.e. identified as maintenance significant).

Actions. Welding, grinding, riveting, straightening, facing, machining, and/or resurfacing.

**MOBILE KITCHEN TRAILER (MKT)
MAINTENANCE ALLOCATION CHART (MAC)**

11. Overhaul. That maintenance effort (service/action) prescribed to restore an item to a completely serviceable/operational condition as required by maintenance standards in appropriate technical publications. Overhaul is normally the highest degree of maintenance performed by the Army. Overhaul does not normally return an item to like new condition.
12. Rebuild. Consists of those services/actions necessary for the restoration of unserviceable equipment to a like new condition in accordance with original manufacturing standards. Rebuild is the highest degree of material maintenance applied to Army equipment. The rebuild operation includes the act of returning to zero those age measurements (e.g., hours/miles) considered in classifying Army equipment/components.

Explanation of Columns in the MAC

Column (1) Group Number. Column (1) lists Functional Group Code (FGC) numbers, the purpose of which is to identify maintenance significant components, assemblies, subassemblies, and modules with the Next Higher Assembly (NHA).

Column (2) Component/Assembly. Column (2) contains the item names of components, assemblies, subassemblies, and modules for which maintenance is authorized.

Column (3) Maintenance Function. Column (3) lists the functions to be performed on the item listed in column (2). (For a detailed explanation of these functions refer to "Maintenance Functions" outlined above).

Column (4) Maintenance Level. Column (4) specifies each level of maintenance authorized to perform each function listed in column (3), by indicating work time required (expressed as manhours in whole hours or decimals) in the appropriate subcolumn. This work time figure represents the active time required to perform that maintenance function at the indicated level of maintenance. If the number or complexity of the tasks within the listed maintenance function varies at different maintenance levels, appropriate work time figures are to be shown for each level. The work time figure represents the average time required to restore an item (assembly, subassembly, component, module, end item, or system) to a serviceable condition under typical field operating conditions. This time includes preparation time (including any necessary disassembly/assembly time), troubleshooting/fault location time, and quality assurance time in addition to the time required to perform the specific tasks identified for the maintenance functions authorized in the MAC. The symbol designations for the various maintenance levels are as follows:

Field:

- C Operator or Crew maintenance
- O Unit maintenance
- F Direct Support maintenance

Sustainment:

- L Specialized Repair Activity
- H General Support maintenance
- D Depot maintenance

**MOBILE KITCHEN TRAILER (MKT)
MAINTENANCE ALLOCATION CHART (MAC)**

NOTE

The "L" maintenance level is not included in column (4) of the MAC. Functions to this level of maintenance are identified by work time figure in the "H" column of column (4), and an associated reference code is used in the REMARKS column (6). This code is keyed to the remarks and the SRA complete repair application is explained there.

Column (5) Tools and Equipment Reference Code. Column (5) specifies, by code, those common tool sets (not individual tools), common Test, Measurement and Diagnostic Equipment (TMDE), and special tools, special TMDE, and support special equipment required to perform the designated function. Codes are keyed to the entries in the tools and test equipment table.

Column (6) Remarks Code. When applicable, this column contains a letter code, in alphabetic order, which is keyed to the remarks table entries.

Explanation of Columns in the Tools and Test Equipment Requirements

Column (1) – Tool or Test Equipment Reference Code. The tool or test equipment reference code correlates with a code used in column (5) of the MAC.

Column (2) – Maintenance Level. The lowest level of maintenance authorized to use the tool or test equipment.

Column (3) – Nomenclature. Name or identification of the tool or test equipment.

Column (4) – National Stock Number (NSN). The NSN of the tool or test equipment.

Column (5) – Tool Number. The manufacturer's part number.

Explanation of Columns in Remarks

Column (1) – Remarks Code. The code recorded in column (6) of the MAC.

Column (2) – Remarks. This column lists information pertinent to the maintenance function being performed as indicated in the MAC.

**MOBILE KITCHEN TRAILER (MKT)
MAINTENANCE ALLOCATION CHART (MAC)**

Table 1. MAINTENANCE ALLOCATION CHART FOR MKT

(1) GROUP NUMBER	(2) COMPONENT/ ASSEMBLY	(3) MAINTENANCE FUNCTION	(4) MAINTENANCE LEVEL					(5) TOOLS AND EQUIPMENT REFERENCE CODE	(6) REMARKS CODE	
			FIELD		SUSTAINMENT					
			UNIT		DIRECT SUPPORT	GENERAL SUPPORT	DEPOT			
			C	O	F	H	D			
00	KITCHEN, FIELD, TRAILER MOUNTED									
01	ROOF ASSEMBLY ROOF VENT & SCREEN	Inspect Service Replace Repair	0.1 0.3	1.0	1.5 1.0		1	B-1 D-1 E-1		
0101	FRAME ASSY	Inspect Service Repair	0.1 0.3	1.0	1.0			D-1		
02	ROOF JACK ASSY	Inspect Service Repair	0.1 0.1	0.2	0.8		1			
03	TENTAGE									
0301	CANOPY ASSY	Inspect Service Replace Repair	0.3 1.5	0.5 1.0	1.7		1	D-1 F-1, F-2		
0302	TRAVEL COVER ASSY	Inspect Service Replace Repair	0.3 1.5	0.5 1.0	1.7		1	D-1 F-1, F-2		
0303	SCREEN ASSY	Inspect Service Replace Repair	0.3 1.5	0.5 1.0	1.7		1	D-1 F-1, F-2		

**MOBILE KITCHEN TRAILER (MKT)
MAINTENANCE ALLOCATION CHART (MAC)**

Table 1. MAINTENANCE ALLOCATION CHART FOR MKT - CONTINUED

(1) GROUP NUMBER	(2) COMPONENT/ ASSEMBLY	(3) MAINTENANCE FUNCTION	(4) MAINTENANCE LEVEL					(5) TOOLS AND EQUIPMENT REFERENCE CODE	(6) REMARKS CODE	
			FIELD		SUSTAINMENT					
			UNIT		DIRECT SUPPORT	GENERAL SUPPORT	DEPOT			
			C	O	F	H	D			
0304	COVER ASSY	Inspect	0.3						D-1	
		Service	1.5							
		Replace		0.5						
		Repair		1.0	1.7			1	F-1, F-2	
0305	COLD WEATHER SKIRT ASSY	Inspect	0.3						D-1	
		Service	1.5							
		Replace		0.5						
		Repair		1.0	1.7			1	F-1, F-2	
04	CABINET ASSY									
0401	COOKING CABINET ASSY	Inspect	0.1						A-1	
		Service	0.2						D-1	
		Replace		0.4						
		Repair			1.0			1		
0402	OVEN CABINET ASSY	Inspect	0.1						A-1	
		Service	0.2						D-1	
		Replace		0.4						
		Repair			1.0			1		
0403	MOVABLE CABINET ASSY	Inspect	0.1						A-1	
		Service	0.2						D-1	
		Replace		0.4						
		Repair			1.0			1		
0404	STORAGE CABINET ASSY	Inspect	0.1						A-1	
0405	CONDIMENT CABINET ASSY WITH DROPLEAF TABLE	Inspect	0.1						A-1	
		Service	0.2						D-1	
		Replace		0.4						
		Repair			1.0			1		

**MOBILE KITCHEN TRAILER (MKT)
MAINTENANCE ALLOCATION CHART (MAC)**

Table 1. MAINTENANCE ALLOCATION CHART FOR MKT - CONTINUED

(1) GROUP NUMBER	(2) COMPONENT/ ASSEMBLY	(3) MAINTENANCE FUNCTION	(4) MAINTENANCE LEVEL					(5) TOOLS AND EQUIPMENT REFERENCE CODE	(6) REMARKS CODE
			FIELD		SUSTAINMENT				
			UNIT		DIRECT SUPPORT	GENERAL SUPPORT	DEPOT		
			C	O	F	H	D		
0406	CUTLERY RACK ASSY	Inspect	0.1					1	D-1
		Service	0.1					1	
		Repair		0.2				1	
0407	ICE CHEST ASSY	Inspect	0.1					1	A-1
		Service	0.2					1	D-1
		Replace		0.1					
05	LADDER ASSY	Inspect	0.1					1	A-1
		Service	0.3					1	D-1
		Repair		0.2	0.1				
06	TIE DOWN STRAP ASSY	Inspect	0.1					1	D-1
		Service	0.3					1	D-1
		Repair	0.2						
07	PLATFORM & RAMP ASSY PLATFORM ASSY	Inspect	0.1					1	D-1
		Service	0.4					1	
		Repair			1.0				
0701	REFLECTOR ASSY	Inspect	0.1					1	
		Repair		0.3					
0702	SHOCK ABSORBER ASSY	Inspect	0.2					1	
		Repair	1.0						
0703	LEVELING JACK ASSY TAILLIGHT ASSY	Inspect	0.1					1	B-1
		Service	0.2						D-1
		Replace	0.4						A-2
0704	WIRING HARNESS ASSY	Inspect							G-5
		Repair	0.1					1	
0705	HOOK TIE DOWN ASSY	Inspect							
		Repair	0.1					1	
0706	MOUNTING BRACKET ASSY	Inspect	0.1					1	
		Repair	0.2						

**MOBILE KITCHEN TRAILER (MKT)
MAINTENANCE ALLOCATION CHART (MAC)**

Table 1. MAINTENANCE ALLOCATION CHART FOR MKT - CONTINUED

(1) GROUP NUMBER	(2) COMPONENT/ ASSEMBLY	(3) MAINTENANCE FUNCTION	(4) MAINTENANCE LEVEL					(5) TOOLS AND EQUIPMENT REFERENCE CODE	(6) REMARKS CODE
			FIELD			SUSTAINMENT			
			UNIT		DIRECT SUPPORT	GENERAL SUPPORT	DEPOT		
			C	O	F	H	D		
0707	RAMP ASSY	Inspect	0.3					1	B-1 D-1
		Service	0.5					1	
		Repair		1.0	1.5			1	
08	TENT POLE ASSY	Inspect	0.5						D-1,D-2
		Service			1.2				
		Repair			1.0				
09	CORNER POST ASSY	Inspect	0.4						B-1 D-1. D-2
		Service		0.8					
		Repair		0.7	0.6			1	
0901	LOCKING ARM ASSY	Inspect	0.1					1	D-1
		Service	0.2						
		Repair		0.3					
0902	CONDIMENT TRAY	Inspect	0.1					1	D-1
		Service							
		Repair		0.2					
10	MISCELLANEOUS ASSY								
1001	GASOLINE CAN	Inspect	0.1						G-3
1002	FIRE EXTINGUISHER	Service	0.2						G-4
1003	BENCH LEVEL ASSY	Inspect	0.1					1	
		Service							
		Replace		0.2					
11	INSULATED LIQUID DISPENSER	Inspect	0.1						D-1
		Service	0.2					1	
		Repair		0.5					
12	TRAY-PACK FEEDING UTENSILS	Inspect	0.1					1	
		Service							
		Replace		0.2					
13	MOUNTED CAN OPENER	Inspect	0.1					1	D-1
		Service	0.1						
		Repair		0.2					

**MOBILE KITCHEN TRAILER (MKT)
MAINTENANCE ALLOCATION CHART (MAC)**

Table 2. TOOLS AND TEST EQUIPMENT FOR MOBILE KITCHEN TRAILER

(1) TOOL OR TEST EQUIPMENT REFERENCE CODE	(2) MAINTENANCE LEVEL	(3) NOMENCLATURE	(4) NATIONAL STOCK NUMBER	(5) TOOL NUMBER
1	O, F	Tool Kit, General Mechanic's	5180-00-177-7033	
2	F	Welding Shop, Trailer Mounted	3431-01-194-6593	
3	F	Repair Kit, Tentage	8340-00-262-5767	

Table 3. REMARKS FOR MOBILE KITCHEN TRAILER

(1) REMARKS CODE	(2) REMARKS
A-1	Includes easily removable components for storage use.
A-2	Includes brackets permanently installed at Direct Support.
B-1	Includes adjusting up or down position.
C-1	Cement patching and repair of the canvas shelter, which includes replacement of snaps and hooks if required.
D-1	Includes cleaning with soap and hot water.
D-2	Includes lubrication of strut assembly and corner post assembly with silicone compound. Refer to work packages 0015 and 0016 for instructions.
E-1	Includes repair by replacing screen vents.
F-1	Minor repair of fabric using fabric repair kit, by organizational personnel.
F-2	Complete repair of fabric, utilizing sewing machine at Direct Support.
G-3	Refer to TM 10-7200-200-13 for instructions.
G-4	Refer to TB 5-4200-200-10 for instructions.
G-5	Refer to TM 9-2330-213-14&P for instructions.

**MOBILE KITCHEN TRAILER (MKT)
COMPONENTS OF THE END ITEM (COEI) LIST**

SCOPE

This work package lists the components of the packaged end item and basic issue items for the Mobile Kitchen Trailer (MKT) and will help you inventory the items for safe and efficient operation of the equipment.

GENERAL

The Components of End Item (COEI) and Basic Issue Items (BII) Lists are divided into the following sections:

- a. Section II. Components of End Item. This listing is for information purposes only, and is not authority to requisition replacements. These items are part of the MKT. As part of the end item, these items must be with the end item whenever it is issued or transferred between property accounts. Items of COEI are removed and separately packaged for transportation or shipment only when necessary. Illustrations are furnished to help you find and identify the items.
- b. Section III. Basic issue items. These essential items are required to place the kitchen in operation, operate it, and do emergency repairs. BII must be with the heater during operation and when it is transferred between property accounts. This list is your authority to request/requisition them for replacement based on authorization of the end item by the TOE/MTOE. Illustrations are furnished to help you find and identify the items.

EXPLANATION OF COLUMNS

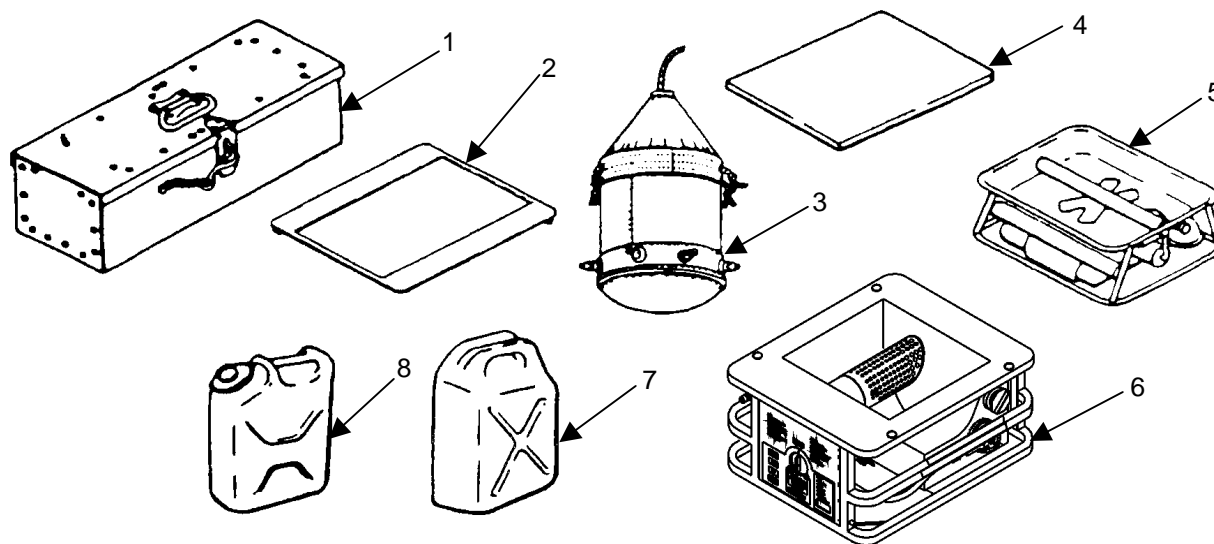
The following provides an explanation of columns found in the tabular listings:

- a. Column (1), Illus Number, gives you the number of the item illustrated.
- b. Column (2), National Stock Number, identifies the stock number of the item to be used for requisitioning purposes.
- c. Column (3), Description and Usable on Code, identifies the Federal item name (in all capital letters) followed by a minimum description when needed. The last line below the description is the Commercial and Government Entity Code (CAGEC) (in parentheses) and the part number.
- e. Column (4), Usable On Codes, indicate the models on which the component is a part of the end item.
- d. Column (5), U/I (unit of issue), indicates how the item is issued for the National Stock Number shown in column two.
- f. Column (6), Qty Req'd, indicates the quantity required.

MKT USABLE ON CODES (UOC)

Code	Used on	Code	Used on
CWB	MKT-75	EDD	MKT-85S (Air Force Only)
DDN	MKT-75A	EVF	MKT-90
DHL	MKT-82	FMT	MKT-95
DZE	MKT-85	FRW	MKT-99

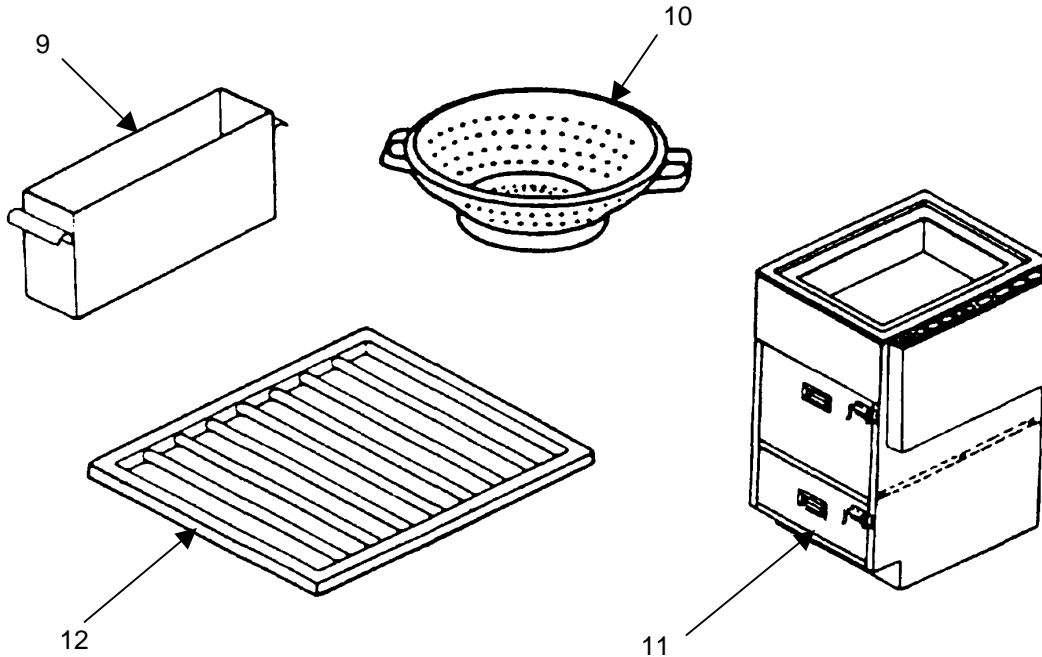
**MOBILE KITCHEN TRAILER (MKT)
COMPONENTS OF THE END ITEM (COEI) LIST**



Section I. Components of the End Item

(1) ILLUS NUMBER	(2) NATIONAL STOCK NUMBER	(3) DESCRIPTION, CAGEC AND PART NUMBER	(4) USABLE ON CODE	(5) U/I	(6) QTY REQD
1	7360-00-187-4757	Accessory Outfit, Field Range	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	1
2	7330-01-242-9180	Adapter, Warmer (81337) 5-13-3962	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	2
3	4610-00-268-9890	Bag, Water Sterilizing	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	2
4	7330-00-078-5706	Board, Food Slicing & Chopping	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	1
5	7310-00-842-9247 or 7310-01-017-1285 or 7310-01-113-9172	Burner Unit, M2/M2A/M2A w/ Safety Device (81337) 5-11-1225	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	6
	OR				
6	7310-01-452-8137	Burner Unit, Modern (81349)	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	6
7	7240-01 -337-5269	Can, Fuel, Military, 5 Gallon (36976) A-A-59592	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	3
8	7240-00-089-3827	Can, Water, Plastic, 5-Gallon	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	8

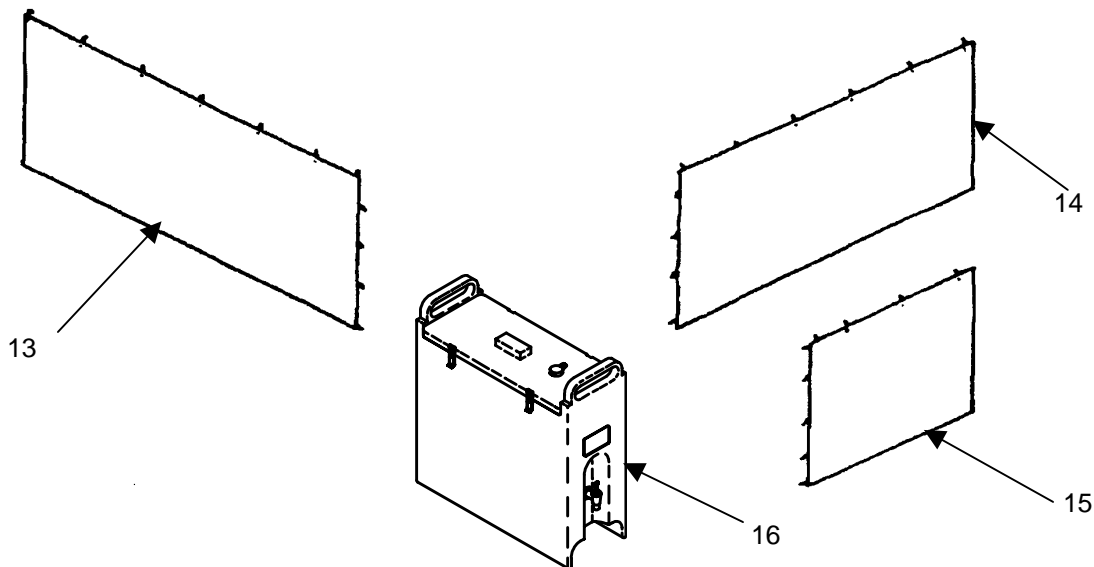
**MOBILE KITCHEN TRAILER (MKT)
COMPONENTS OF THE END ITEM (COEI) LIST**



Section I. Components of the End Item - continued

(1) ILLUS NUMBER	(2) NATIONAL STOCK NUMBER	(3) DESCRIPTION, CAGEC AND PART NUMBER	(4) USABLE ON CODE	(5) U/M	(6) QTY REQD
9	7320-01-044-2709	Catcher Assy, Grease (32682) 5-13-2553G2	CWB, DDN, FMT, EVF, DZE, EDD, DHL, FRW	EA	1
10	7330-00-266-7453	Colander, SS. 16-Quart	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	1
11	7320-01-043-5414	Condiment Cabinet (81337) 5-13-2531G1	CWB, DDN, FMT, EVF, DZE, EDD, DHL, FRW	EA	1
12	7310-01-048-2184	Cooking Rack Assy (81337) 5-13-2541G2	CWB, DDN, FMT, EVF, DZE, EDD, DHL, FRW	EA	4

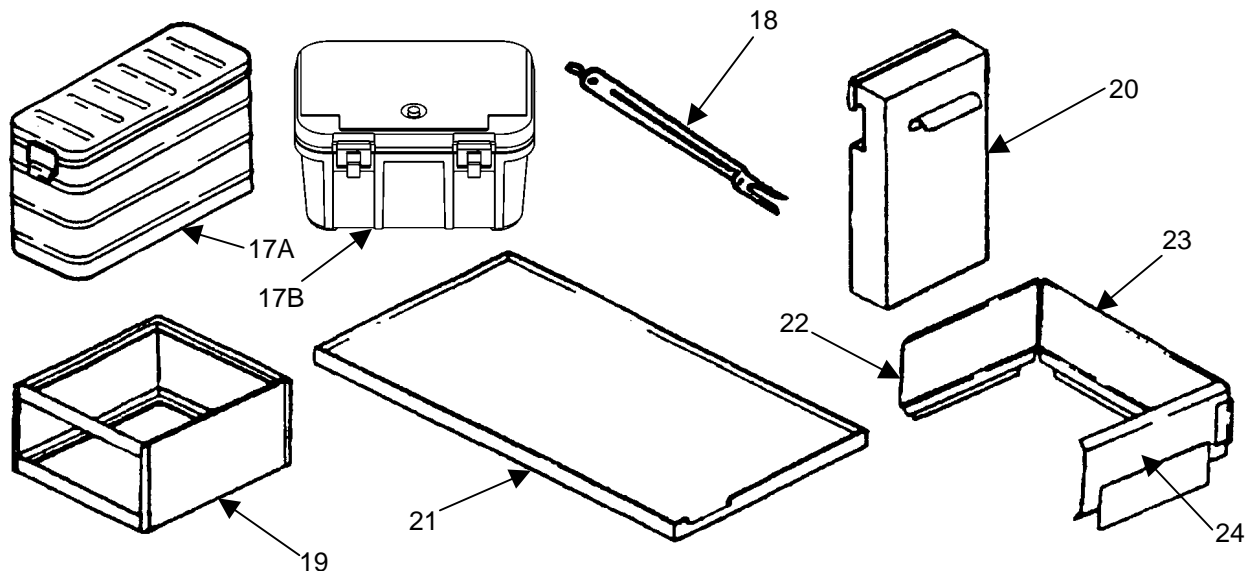
**MOBILE KITCHEN TRAILER (MKT)
COMPONENTS OF THE END ITEM (COEI) LIST**



Section I. Components of the End Item - continued

(1) ILLUS NUMBER	(2) NATIONAL STOCK NUMBER	(3) DESCRIPTION, CAGEC AND PART NUMBER	(4) USABLE ON CODE	(5) U/M	(6) QTY REQD
13	7360-01-043-8478 OR	Cover Assy, Side (81337) 5-13-2569G1	CWB, DDN, FMT,EVF,DZE,DHL	EA	2
13	5411-01-476-6663 OR	Cover, Side Assy, MKT-I (81337) 5-13-6417	CWB, DDN, FMT, EVF, DZE, DHL, FRW	EA	2
13	7360-01-245-6947	Side Cover, Desert Sand Color (81337) X5-13-3906G1	EDD	EA	2
14	7360-01-046-0066 OR	Cover, End, Large (81337) 5-13-2570G1	CWB, DDN, FMT,EVF,DZE,DHL	EA	2
14	5411-01-476-7134 OR	Cover, End, Large (81337) 5-13-6410	CWB, DDN, FMT, EVF, DZE, DHL, FRW	EA	2
14	7360-01-245-6946	End Cover, Large, Desert Sand Color (81337) X5-13-3907G1	EDD	EA	2
15	7360-01-044-5091 OR	Cover, End, Small (81337) 5-13-2570G2	CWB, DDN, FMT,EVF,DZE,DHL	EA	2
15	5411-01-476-6862 OR	Cover, End, Small (81337) 5-13-6406	CWB, DDN, FMT, EVF, DZE, DHL, FRW	EA	2
15	7360-01-246-4310	Cover, End, Small, Desert Sand Color (81337) X5-13-3907G2	EDD	EA	2
16	7310-01-245-6937	Dispenser, Liquid, Insulated (81349) A-A-52190, Size2 Class 2 (500LCD-G)	CWB, DDN, FMT, EVF, EDD, DZE, DHL, FRW	EA	12

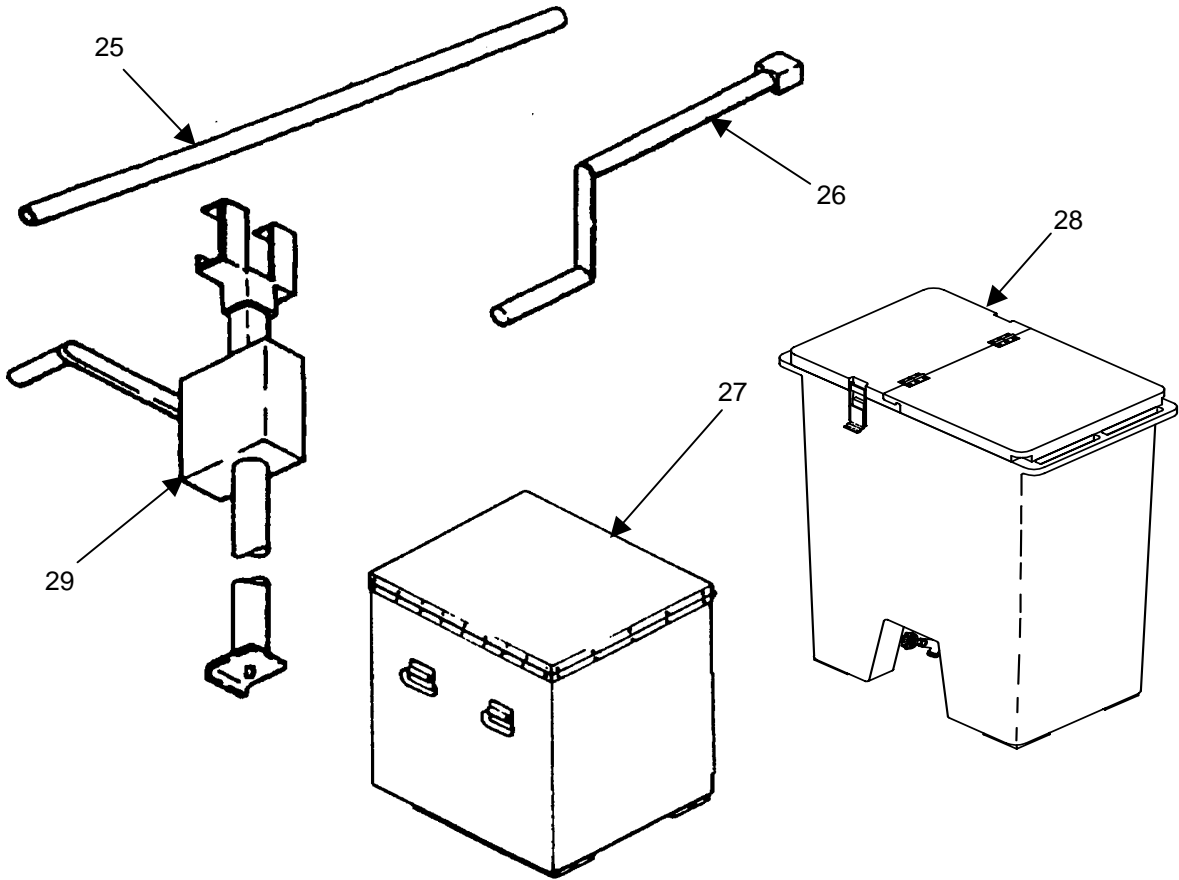
**MOBILE KITCHEN TRAILER (MKT)
COMPONENTS OF THE END ITEM (COEI) LIST**



Section I. Components of the End Item - continued

(1) ILLUS NUMBER	(2) NATIONAL STOCK NUMBER	(3) DESCRIPTION, CAGEC AND PART NUMBER	(4) USABLE ON CODE	(5) U/M	(6) QTY REQD
17A	7330-00-238-2411 OR	Food Container Insulated	CWB, DDN, DHL, FMT, DZE, EDD, EVF	EA	16
17B	7360-01-419-8500	Food Container Insulated (58563) A-A-52193, Size1, Class 2	CWB, DDN, DHL, FMT, DZE, EDD, EVF, FRW	EA	16
18	7340-00-223-7791	Fork 15-inch A-A-52204, Type I, Size 1	CWB, DDN, DHL, FMT, DZE, EDD, EVF, FRW	EA	1
18	7340-00-223-7792	Fork, 21-inch A-A-52204, Type I, Size 2	CWB, DDN, DHL, FMT, DZE, EDD, EVF, FRW	EA	1
19	7320-01 -317-3478	Rack, Grill (81337) 5-13-2540G1	CWB,DDN,DHL FMT,DZE,EDD,EVF,FRW	EA	4
20	7320-01-043-5407 OR	Funnel Assy (for P/N 5-13-2541G1 only) (81337) 5-13-2553G1	CWB,DDN,DHL FMT,DZE,EDD,EVF	EA	1
20	7360-01-476-6723	Funnel Assy (for P/N 5-13-6516 only) (81337) 5-13-6517	CWB, DDN, DHL, FMT, DZE, EDD, EVF, FRW	EA	1
21	7310-01-043-5404 OR	Griddle Assy w/ 4-inch flange (81337) 5-13-2541G1	CWB, DDN, DHL, FMT, DZE, EDD, EVF	EA	1
21	7360-01-476-6715	Griddle Assy w/ 2-inch flange (81337) 5-13-6516	CWB, DDN, DHL, FMT, DZE, EDD, EVF, FRW	EA	1
22	7320-01-043-5406	Guard Assy, Grease, Intermediate (81337) 5-1 3-2559G3	CWB, DDN, DHL FMT, DZE, EDD, EVF, FRW	EA	1
23	7320-01-048-2183	Guard Assy, Grease Long (81337) 5-1 3-2559G1	CWB, DDN, DHL FMT, DZE, EDD, EVF, FRW	EA	1
24	7320-01-043-5405	Guard Assy, Grease Short (81337) 5-1 3-2559G2	CWB, DDN, DHL FMT, DZE, EDD, EVF, FRW	EA	1

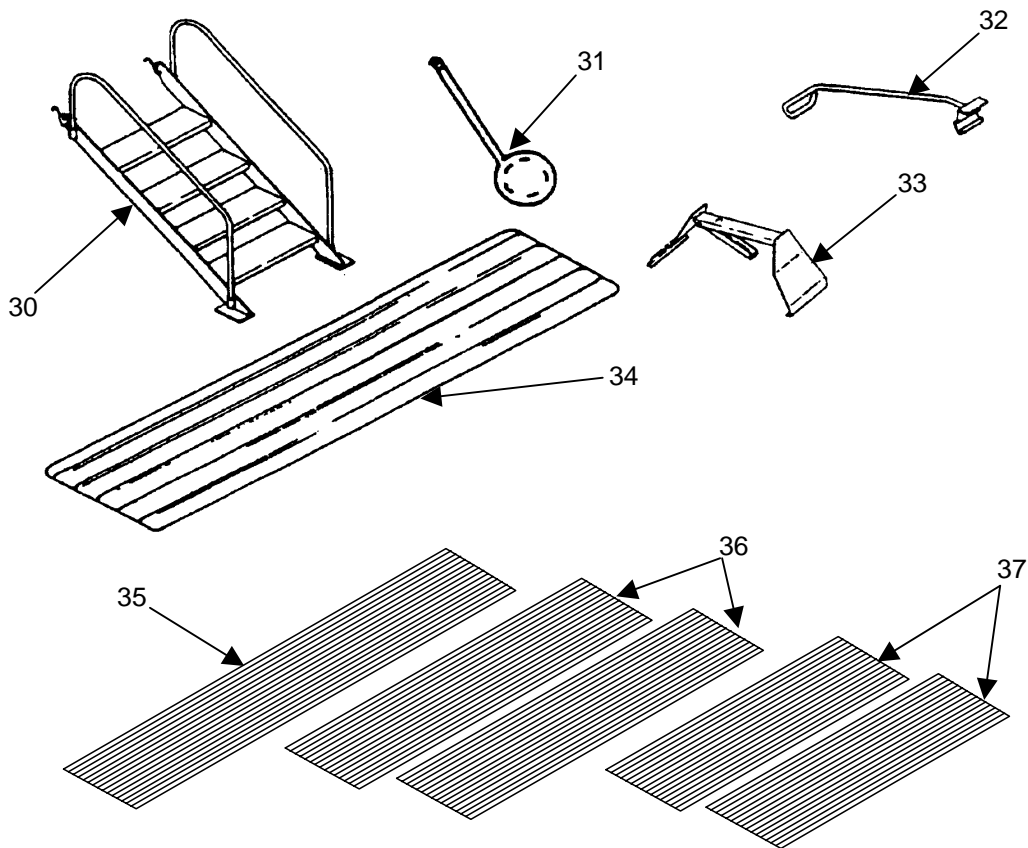
**MOBILE KITCHEN TRAILER (MKT)
COMPONENTS OF THE END ITEM (COEI) LIST**



Section I. Components of the End Item - continued

(1) ILLUS NUMBER	(2) NATIONAL STOCK NUMBER	(3) DESCRIPTION, CAGEC AND PART NUMBER	(4) USABLE ON CODE	(5) U/M	(6) QTY REQD
25	7360-01-043-5419	Hand Rail (81337) 5-13-2502P23	CWB, DDN, FMT, EVF, DZE, EDD, DHL, FRW	EA	10
26	5120-01-044-8224	Handle, Jack (81337) 5-13-2514PG	CWB, DDN, FMT, EVF, DZE, EDD, DHL, FRW	EA	4
27	4110-01-044-2487 OR	Chest, Ice Storage (81337) 5-13-2544G1	CWB, DDN, FMT, EVF, DZE, EDD, DHL	EA	1
28	4110-01-452-7317	Chest, Ice Storage (21669) A-A-52218	CWB, DDN, FMT, EVF, DZE, EDD, DHL, FRW	EA	1
29	7360-01-247-2367	Roof Jack Assembly (81337) 5-13-4600	CWB, DDN, FMT, EVF, DZE, EDD, DHL, FRW	EA	2

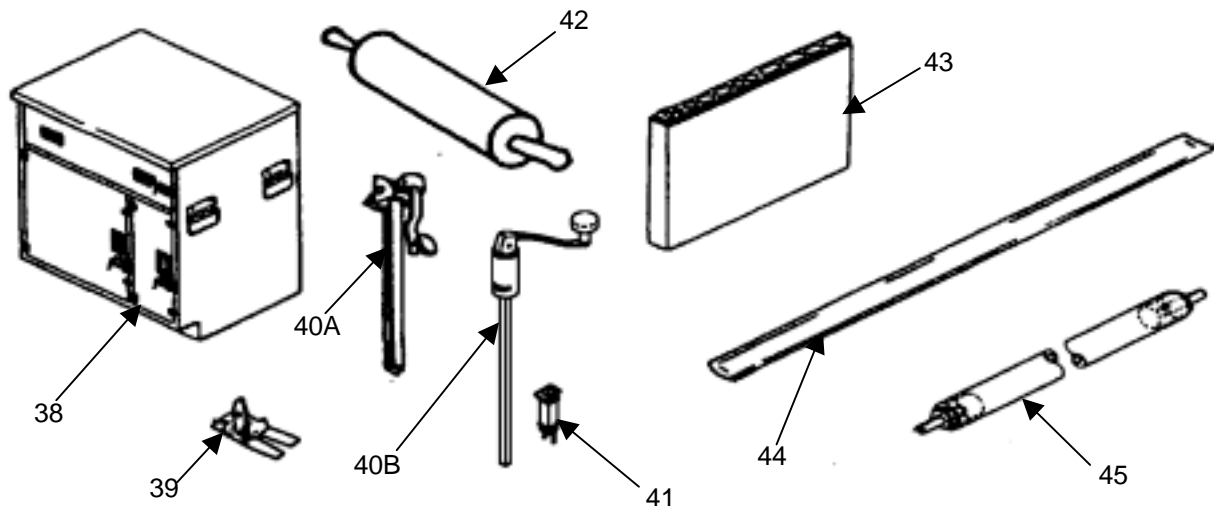
**MOBILE KITCHEN TRAILER (MKT)
COMPONENTS OF THE END ITEM (COEI) LIST**



Section I. Components of the End Item - continued

(1) ILLUS NUMBER	(2) NATIONAL STOCK NUMBER	(3) DESCRIPTION, CAGEC AND PART NUMBER	(4) USABLE ON CODE	(5) U/M	(6) QTY REQD
30	5440-01-278-6273	Ladder Assy (81337) 5-13-2523G1	CWB, DDN, FMT, EVF, DZE, EDD, DHL, FRW	EA	3
31	7330-00-248-1153	Ladle A-A-1956, Size 3	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	1
32	7330-01-234-2164	Lifter, Tray Pack (81337) 5-13-3961	CWB, DDN, FMT, EVF, DZE, EDD, DHL, FRW	EA	2
33	7330-01-224-0914	Lifter, Tray Pack, Serving (81337) 5-13- 3859	CWB, DDN, FMT, EVF, DZE, EDD, DHL, FRW	EA	2
34	7220-00-034-7225 OR	Matting, Floor (73801) 1710	CWB, DDN, FMT, EVF, DZE, EDD, DHL	EA	1
35	7220-01-476-6674 AND	Rubber floor matting, (center), MKT-I (81337) 5-13-6396-1	CWB, DDN, FMT, EVF, DZE, EDD, DHL, FRW	EA	1
36	7220-01-476-6861 AND	Rubber floor matting, (sides), MKT-I (81337) 5-13-6396-3	CWB, DDN, FMT, EVF, DZE, EDD, DHL, FRW	EA	2
37	7220-01-476-6860	Rubber floor matting, (front/rear) MKT-I (81337) 5-13-6396-2	CWB, DDN, FMT, EVF, DZE, EDD, DHL, FRW	EA	2

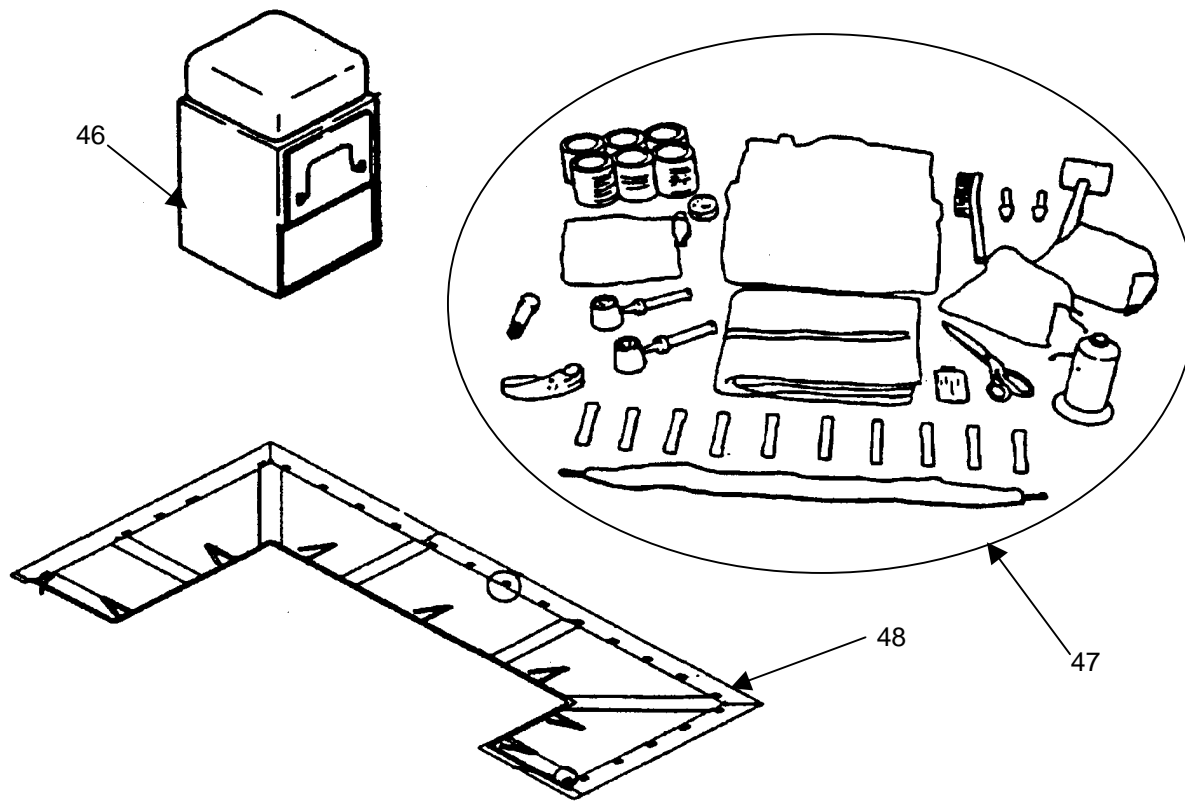
**MOBILE KITCHEN TRAILER (MKT)
COMPONENTS OF THE END ITEM (COEI) LIST**



Section I. Components of the End Item - continued

(1) ILLUS NUMBER	(2) NATIONAL STOCK NUMBER	(3) DESCRIPTION, CAGEC AND PART NUMBER	(4) USABLE ON CODE	(5) U/M	(6) QTY REQD
38	7320-01-043-5412	Moveable Cabinet Assy (81337) 5-13-2535G1	CWB, DDN, FMT, EVF, DZE, EDD, DHL, FRW	EA	1
39	7330-01-245-0201	Opener, Can, Hand A-A-52202	CWB, DDN, FMT, EVF, DZE, EDD, DHL, FRW	EA	8
40A	7330-01-236-3155 OR	Opener, can, mounted (81337) 5-13-3969	CWB, DDN, FMT, EVF, DZE, EDD, DHL	EA	1
40B	7330-01-411-9788 AND	Can Opener, mounted (81337) A-A-52206, Type IV, Gr. B	CWB, DDN, FMT, EVF, DZE, EDD, DHL, FRW	EA	1
41	7330-01-476-6657	Can opener adapter (81337) 5-13-6515	CWB, DDN, FMT, EVF, DZE, EDD, DHL, FRW	EA	1
42	7330-00-153-9749	Pin, Rolling, Wooden, 23x3-3/4 In A-A-2368	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	1
43	7320-01-044-1042	Rack, Cutlery (81337) 5-13-2526G2	CWB, DDN, FMT, EVF, DZE, EDD, DHL, FRW	EA	1
44	7360-01-043-8470 OR	Rain Trough Assy (81337) 5-13-2561G1	CWB, DDN, FMT, EVF, DZE, DHL, FRW	EA	1
44	7360-01-246-4311	Rain Trough Assy, Desert Sand Color (81337) X5-13-3901 G1	EDD	EA	1
45	7360-01-044-5092	Ramp Corner Strut Assy (81337) 5-13- 2572G1	CWB, DDN, FMT, EVF, DZE, EDD, DHL, FRW	EA	4

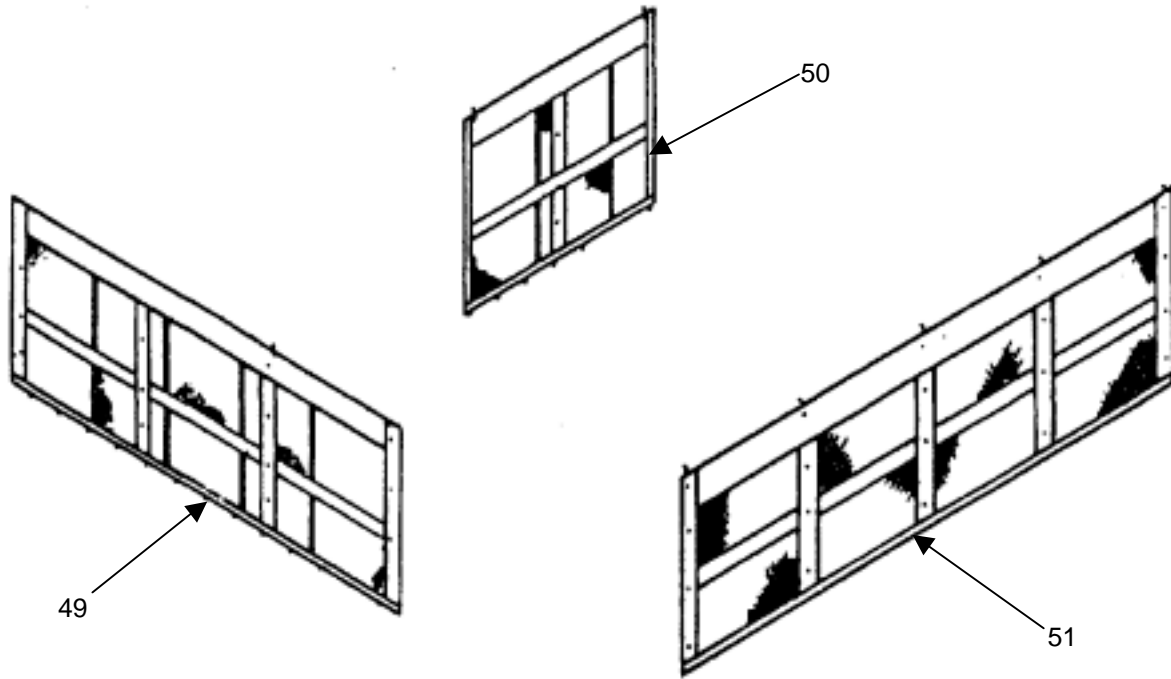
**MOBILE KITCHEN TRAILER (MKT)
COMPONENTS OF THE END ITEM (COEI) LIST**



Section I. Components of the End Item - continued

(1) ILLUS NUMBER	(2) NATIONAL STOCK NUMBER	(3) DESCRIPTION, CAGEC AND PART NUMBER	(4) USABLE ON CODE	(5) U/M	(6) QTY REQD
46	7360-00-082-2153	Range Outfit, M59	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	2
47	8340-00-262-5767	Repair Kit, Fabric	CWB	EA	1
48	7360-01-043-8477 OR	Roof Canopy Assy (81337) 5-13-2568G1	CWB, DDN, FMT, EVF, DZE, DHL	EA	2
48	5411-01-476-7136 OR	Roof Canopy Assy, MKT-I (81337) 5-13-6413	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	2
48	7360-01-246-4309	Roof Canopy Assy, Desert Sand Color (81337) X5-1 3-3905G1	EDD	EA	2

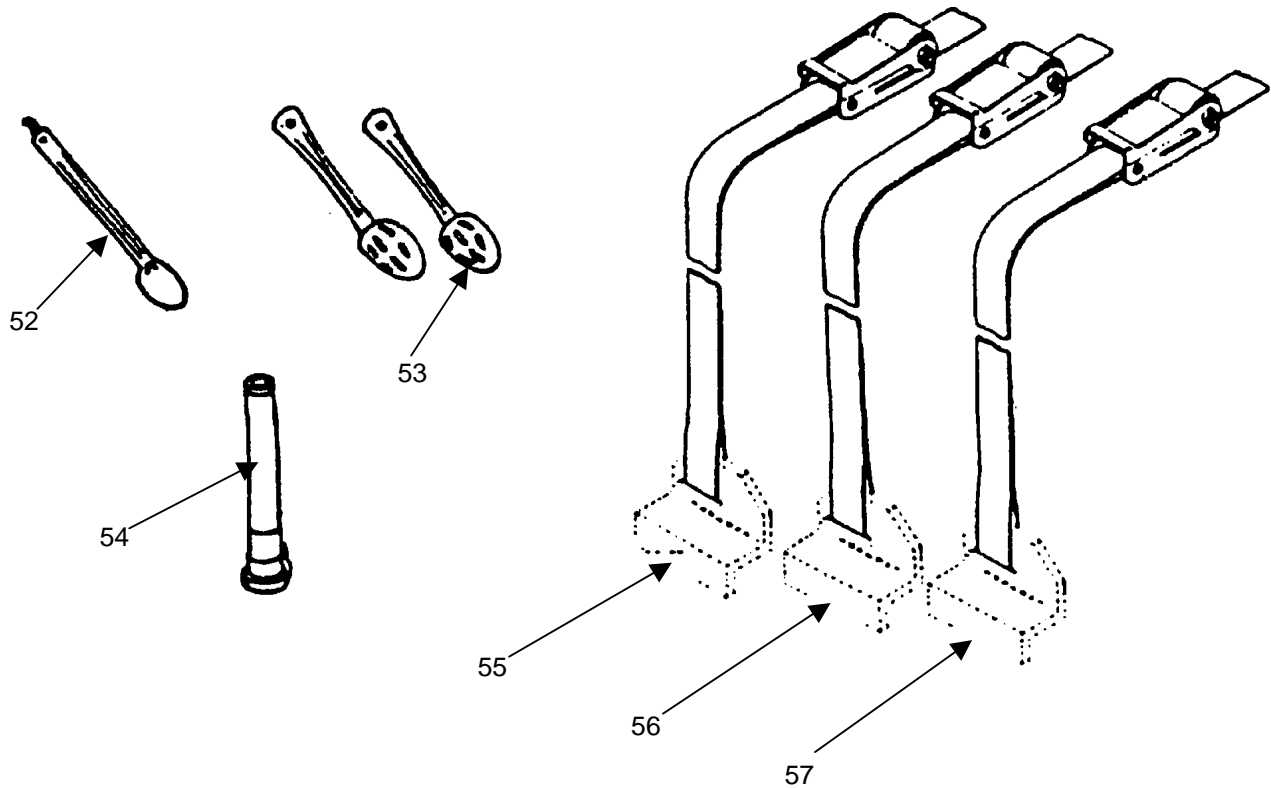
**MOBILE KITCHEN TRAILER (MKT)
COMPONENTS OF THE END ITEM (COEI) LIST**



Section I. Components of the End Item - continued

(1) ILLUS NUMBER	(2) NATIONAL STOCK NUMBER	(3) DESCRIPTION, CAGEC AND PART NUMBER	(4) USABLE ON CODE	(5) U/M	(6) QTY REQD
49	7360-01-043-5417 OR	Screen Assy, End, Large (81337) 5-13-2567G1	CWB, DDN, FMT, EVF, DZE, DHL	EA	2
49	5411-01-476-7130 OR	Screen Assy, End, Large MKT-I (81337) 5-13-6408	CWB, DDN, FMT, EVF, DZE, DHL, FRW	EA	2
49	7360-01-245-6948	Screen Assy, End, Large, Desert Sand Color (81337) X5-1 3-3904G1	EDD	EA	2
50	7360-01-044-7100 OR	Screen Assy, End, Small (81337) 5-13-2567G2	CWB, DDN, FMT, EVF, DZE, DHL	EA	2
50	5411-01-476-7132 OR	Screen Assy, End, Small (81337) 5-13-6409	CWB, DDN, FMT, EVF, DZE, DHL, FRW	EA	2
50	7360-01-246-4312	Screen Assy, End, Small, Desert Sand Color (81337) X5-1 33904G2	EDD	EA	2
51	7360-01-043-5416 OR	Screen Assy, Side (81337) 5-13-2566G1	CWB, DDN, FMT, EVF, DZE, DHL	EA	2
51	5411-01-476-7140 OR	Screen Assy, Side (81337) 5-13-6412	CWB, DDN, FMT, EVF, DZE, DHL, FRW	EA	2
51	7360-01-245-6949	Screen Assy, Side, Desert Sand Color (81337) X5-1 3-3903G1	EDD	EA	2

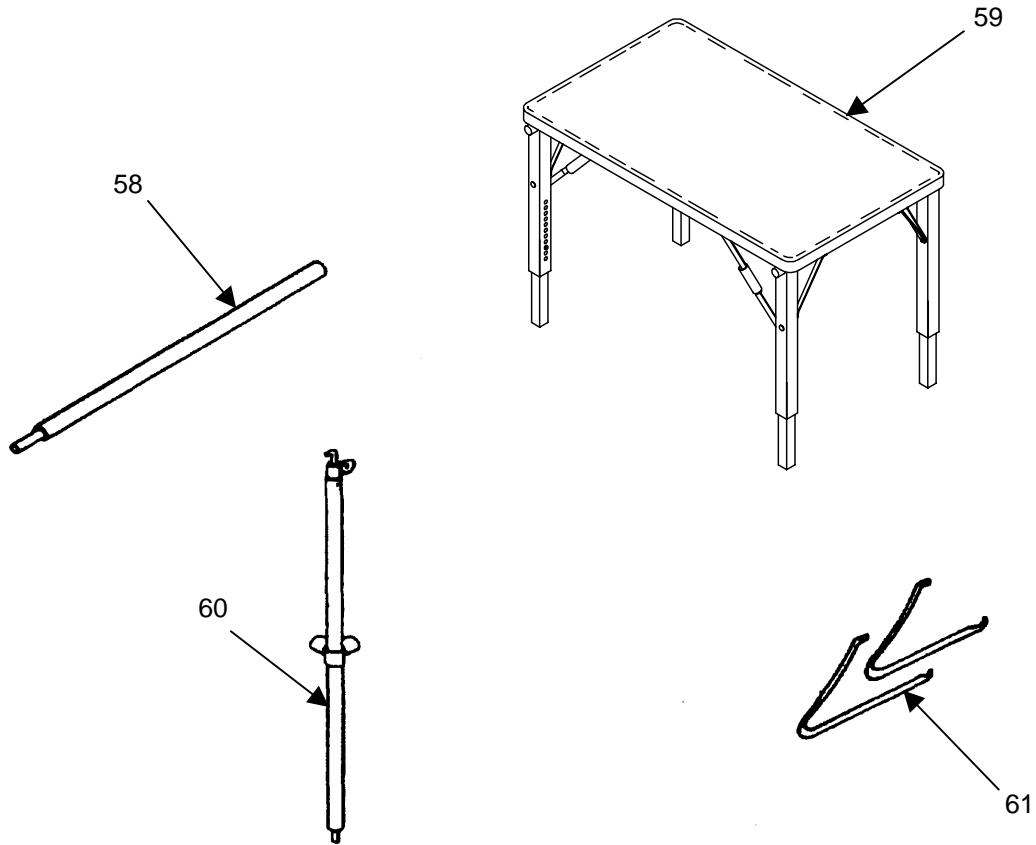
**MOBILE KITCHEN TRAILER (MKT)
COMPONENTS OF THE END ITEM (COEI) LIST**



Section I. Components of the End Item - continued

(1) ILLUS NUMBER	(2) NATIONAL STOCK NUMBER	(3) DESCRIPTION, CAGEC AND PART NUMBER	(4) USABLE ON CODE	(5) U/M	(6) QTY REQD
52	7340-00-240-7080	Spoon, 15-inch A-A-1082, Type I, Size 2	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	1
53	7340-00-205-1421	Spoon, Serving, Slotted, 15-inch A-A-1082, Type III, Size 2	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	2
54	7240-00-177-6154	Spout, Can, Gasoline	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	1
55	7360-01-043-8475	Strap Assy, Aisle (81337) 5-13-2552G2	CWB, DDN, DHL, DZE, FMT, EDD, EVF, FRW	EA	1
56	5340-01-043-5409	Strap Assy, Cabinet (81337) 5-13-2552G1	CWB, DDN, DHL, DZE FMT, EDD, EVF, FRW	EA	2
57	5340-01-453-0578	Strap Assembly, Dispenser (82187) 5-13-2552G4	CWB, DDN, DHL, DZE, FMT, EDD, EVF, FRW	EA	1

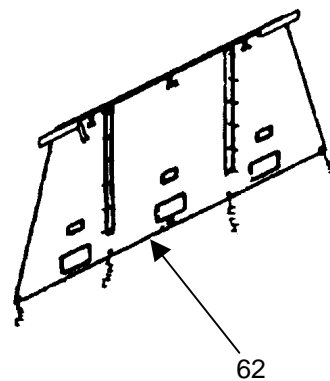
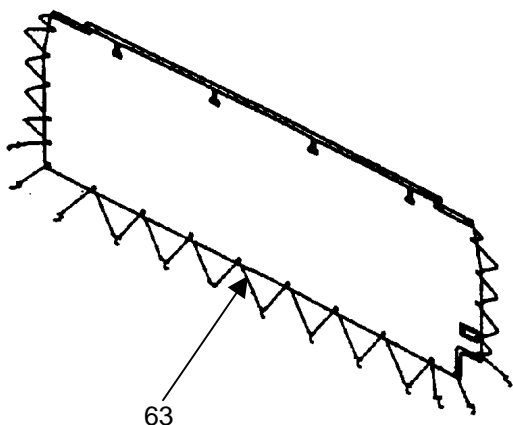
**MOBILE KITCHEN TRAILER (MKT)
COMPONENTS OF THE END ITEM (COEI) LIST**



Section I. Components of the End Item - continued

(1) ILLUS NUMBER	(2) NATIONAL STOCK NUMBER	(3) DESCRIPTION, CAGEC AND PART NUMBER	(4) USABLE ON CODE	(5) U/M	(6) QTY REQD
58	7360-01-044-1043	Strut Fabric Holdout Assy (81337) 5-13-2573G1	CWB, DDN, FMT, EVF, DZE, EDD, DHL, FRW	EA	8
59	7105-00-269-9275 OR	Table, Field (58536) A-A-52205	CWB, DDN, FMT, EVF, DZE, EDD, DHL	EA	2
59	(see part number)	Table, Field, Type II, Size 5, Color 1 (0C561) A-A-59102	CWB, DDN, FMT, EVF, DZE, EDD, DHL, FRW	EA	2
60	7360-01-213-8792	Tent Pole Assy (81337) 5-13-2571G1	CWB, DDN, FMT, EVF, DZE, EDD, DHL, FRW	EA	12
61	7330-00-616-0997	Tongs, Food Service, 12-inch A-A-52117, Size 3	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	2

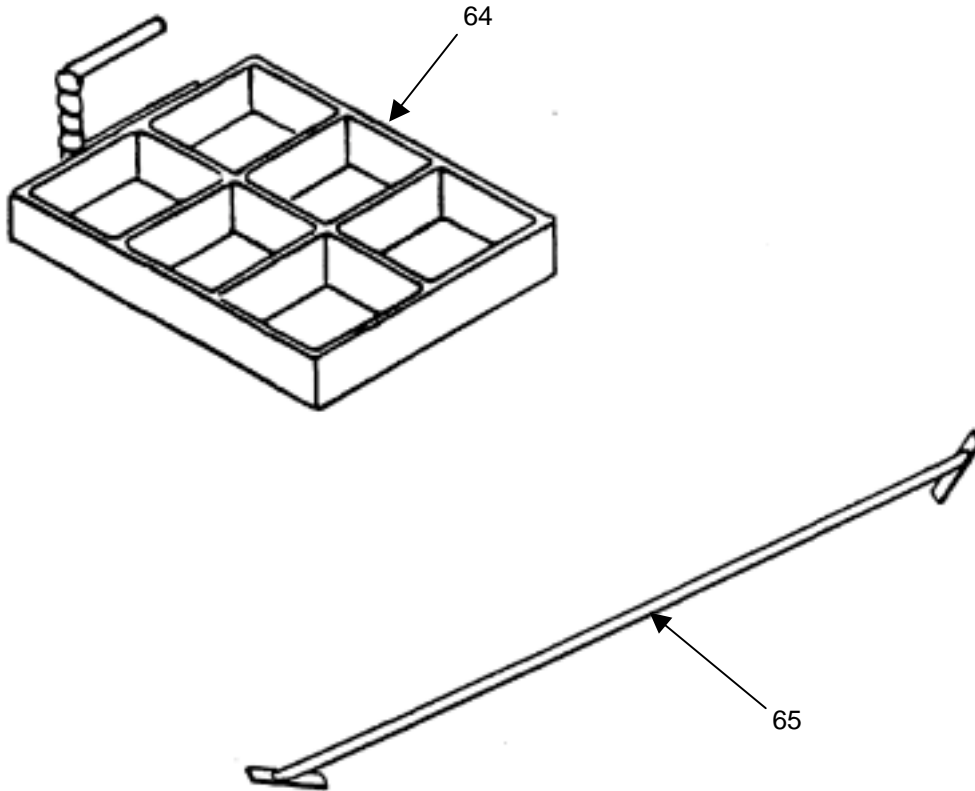
**MOBILE KITCHEN TRAILER (MKT)
COMPONENTS OF THE END ITEM (COEI) LIST**



Section I. Components of the End Item - continued

(1) ILLUS NUMBER	(2) NATIONAL STOCK NUMBER	(3) DESCRIPTION, CAGEC AND PART NUMBER	(4) USABLE ON CODE	(5) U/M	(6) QTY REQD
62	7360-01-045-8622 OR	Travel Cover Assy, Front End (81337) 5-13-2557G1	CWB, DDN, FMT, EVF, DZE, DHL	EA	1
62	5411-01-476-7141 OR	Travel Cover Assy, Front, MKT-I (81337) 5-13-6414	CWB, DDN, FMT, EVF, DZE, DHL, FRW	EA	1
62	7360-01-245-6943	Travel Cover Assy, Front, Desert Sand Color (81337) X5-13-3899G1	EDD	EA	1
63	7360-01-45-8623 OR	Travel Cover Assy, Left Side (81337) 5-13-2556G1	CWB, DDN, FMT, EVF, DZE, DHL	EA	1
63	5411-01-476-7144 OR	Travel Cover Assy, Left Side, MKT-I (81337) 5-13-6416-1	CWB, DDN, FMT, EVF, DZE, DHL, FRW	EA	1
63	7360-01-246-6733	Travel Cover Assy, Left Side, Desert Sand Color (81337) X5-13-3898G1	EDD	EA	1
62	7360-01-045-8621 OR	Travel Cover Assy, Rear End (81337) 5-13-2557G2	CWB, DDN, FMT, EVF, DZE, DHL	EA	1
62	5411-01-476-7143 OR	Travel Cover Assy, Rear End, MKT-I (81337) 5-13-6415	CWB, DDN, FMT, EVF, DZE, DHL, FRW	EA	1
62	7360-01-245-6944	Travel Cover Assy, Rear End, Desert Sand Color (81337) X5-13-3899G2	EDD	EA	1
63	7360-01-043-8474 OR	Travel Cover Assy, Right Side (81337) 5-1 3-2556G2	CWB, DDN, FMT, EVF, DZE, DHL	EA	1
63	5411-01-476-7145 OR	Travel Cover Assy, Right Side, MKT-I (81337) 5-13-6416-2	CWB, DDN, FMT, EVF, DZE, DHL, FRW	EA	1
63	7360-01-245-6945	Travel Cover Assy, Right Side, Desert Sand Color (81337) X5-13-3898G2	EDD	EA	1

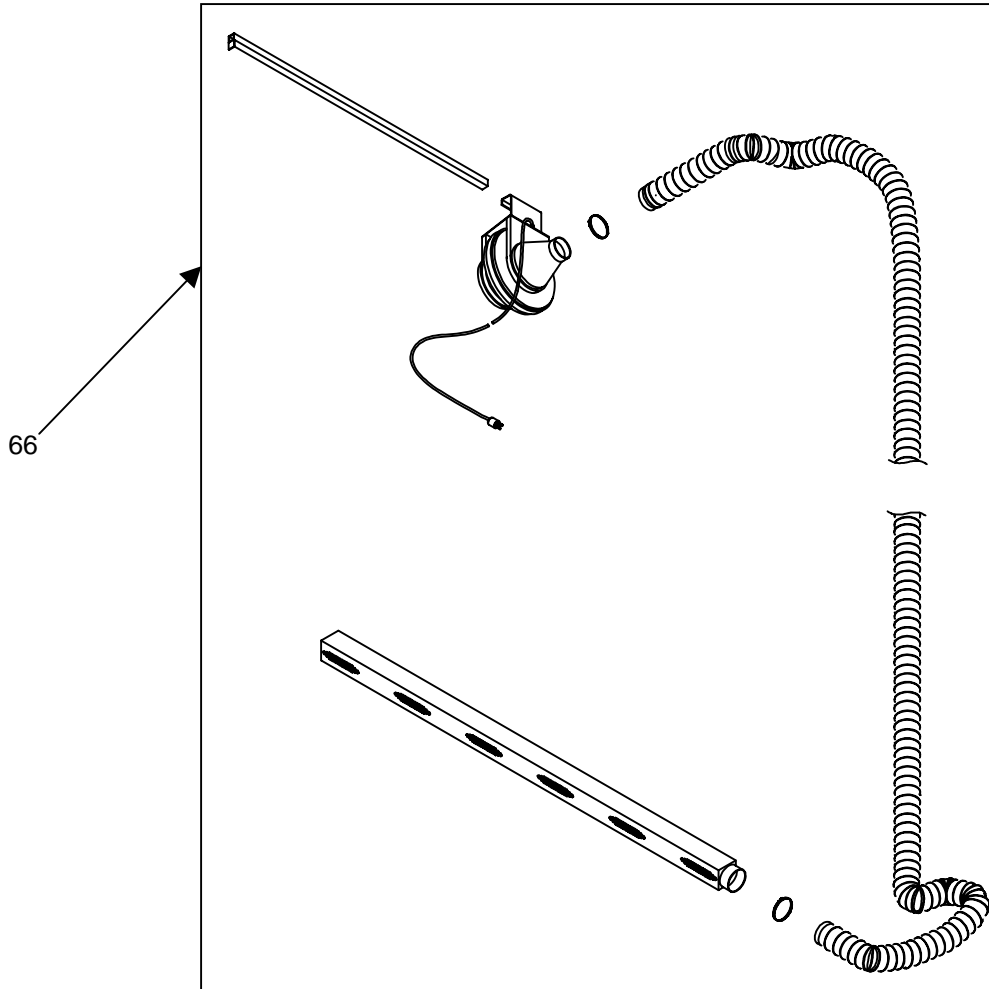
**MOBILE KITCHEN TRAILER (MKT)
COMPONENTS OF THE END ITEM (COEI) LIST**



Section I. Components of the End Item - continued

(1) ILLUS NUMBER	(2) NATIONAL STOCK NUMBER	(3) DESCRIPTION, CAGEC AND PART NUMBER	(4) USABLE ON CODE	(5) U/M	(6) QTY REQD
64	7320-01-043-5413	Tray, Condiment (81337) 5-13-2533G1	CWB, DDN, FMT, EVF, DZE, EDD, DHL,FRW	EA	1
65	7330-01-191-4666	Utensil Holder Assy (81337) 5-13-2521G2	CWB, DDN, FMT, EVF, DZE, EDD, DHL,FRW	EA	2

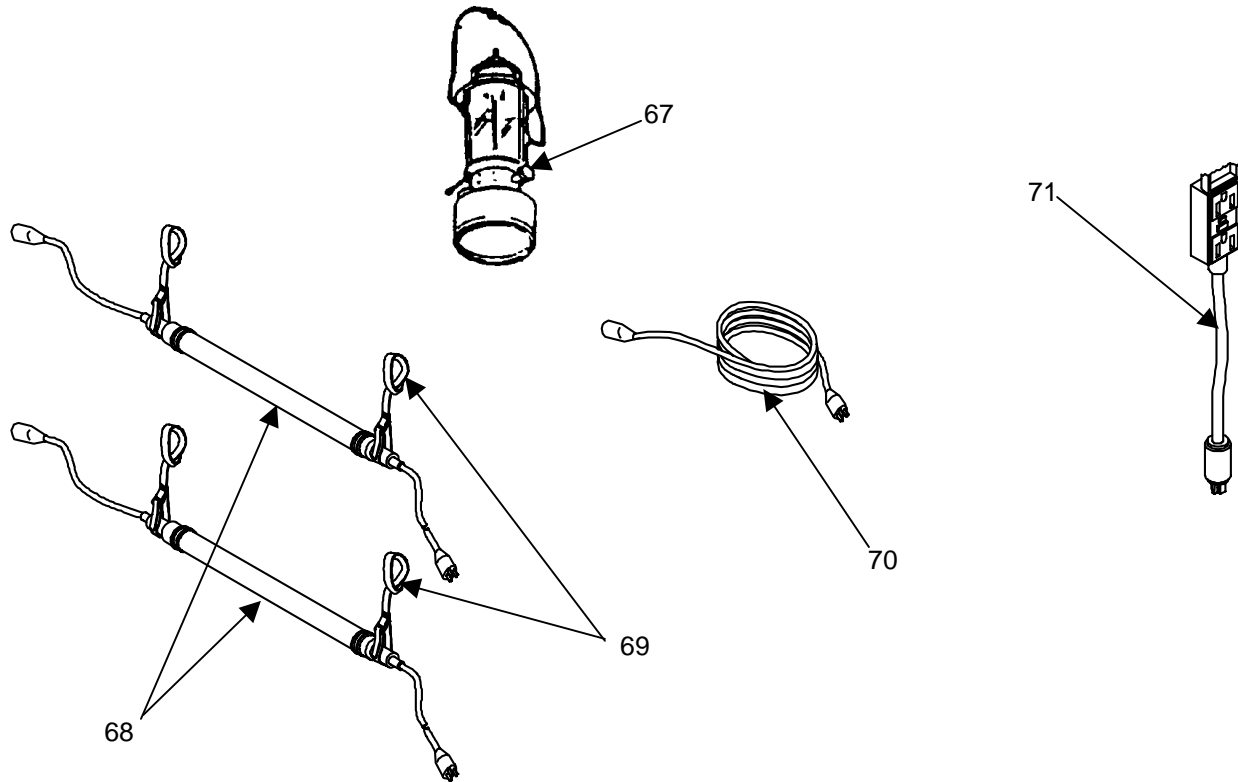
**MOBILE KITCHEN TRAILER (MKT)
COMPONENTS OF THE END ITEM (COEI) LIST**



Section I. Components of the End Item - continued

(1) ILLUS NUMBER	(2) NATIONAL STOCK NUMBER	(3) DESCRIPTION, CAGEC AND PART NUMBER	(4) USABLE ON CODE	(5) U/M	(6) QTY REQD
66	7360-01-476-6635	Exhaust fan assy , MKT-I, 3-Inch hose clamp, 3-inch diameter x 12 foot dryer hose, Heater vent weldment, Portable prop (81337) 5-16-6388	FRW	EA	1

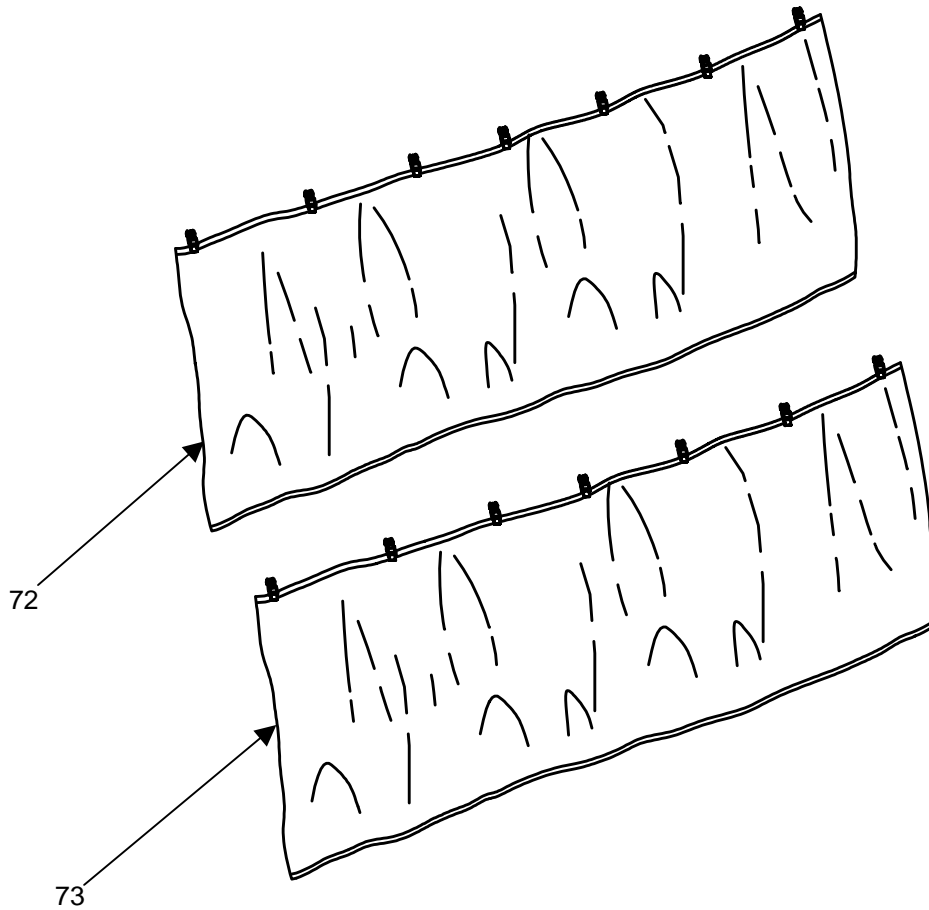
**MOBILE KITCHEN TRAILER (MKT)
COMPONENTS OF THE END ITEM LIST (COEI)**



Section I. Components of the End Item - continued

(1) ILLUS NUMBER	(2) NATIONAL STOCK NUMBER	(3) DESCRIPTION, CAGEC AND PART NUMBER	(4) USABLE ON CODE	(5) U/M	(6) QTY REQD
67	6260-00-837-0996	Lantern, Gasoline (58536) A-A-52078	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	3
	OR				
68	6230-01-465-8931	Overhead fluorescent light set, P/N 31-5025E	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	1
	AND				
69	(see part number)	Light set hangers, (1BD74) 3955T334	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	PK	4
	AND				
70	6150-01-374-4603	Extension cord, 6-foot	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	1
	AND				
71	5975-01-476-7146	Duplex outlet and cable assy, MKT-I, (81337) 5-13-6395	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	1

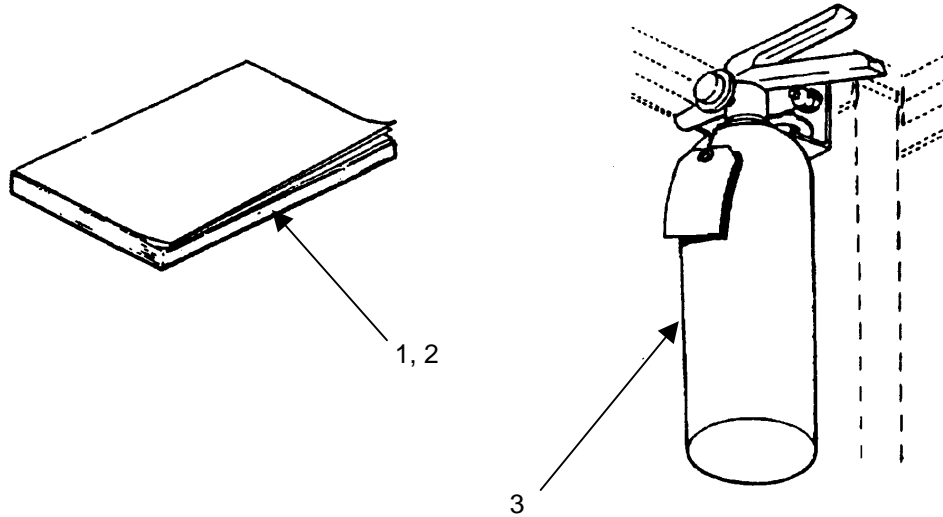
**MOBILE KITCHEN TRAILER (MKT)
COMPONENTS OF THE END ITEM LIST (COEI)**



Section I. Components of the End Item - continued

(1) ILLUS NUMBER	(2) NATIONAL STOCK NUMBER	(3) DESCRIPTION, CAGEC AND PART NUMBER	(4) USABLE ON CODE	(5) U/M	(6) QTY REQD
72	5411-01-476-6678	Cold weather skirt assy, roadside, MKT-I, (81337) 5-13-6418-1	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	1
73	5411-01-476-6703	Cold weather skirt assy, curbside, MKT-I, (81337) 5-13-6419-1	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	1

**MOBILE KITCHEN TRAILER (MKT)
BASIC ISSUE ITEMS (BII) LIST**



Section II. Basic Issue Items List

(1) ILLUS NUMBER	(2) NATIONAL STOCK NUMBER	(3) DESCRIPTION, CAGEC AND PART NUMBER	(4) USABLE ON CODE	(5) U/M	(6) QTY REQD
1		Technical Manual TM10-7360-206-13 TO 356E4-172-5-1	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	1
2		Technical Manual TM 9-2330-213-14&P	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	1
3	4210-00-270-4512	Extinguisher, Fire, UL-154	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	2

**MOBILE KITCHEN TRAILER (MKT)
ADDITIONAL AUTHORIZATION LIST (AAL)**

INTRODUCTION**Scope**

This section lists additional items you are authorized for the support of the MKT.

General

This list identifies items that do not have to accompany the MKT and that do not have to be turned in with it. These items are all authorized to you by CTA, MTOE, TDA, or JTA.

Explanation of Columns in the AAL:

Column (1) National Stock Number, identifies the stock number of the item to be used for requisitioning purposes.

Column (2) Description, CAGEC, and Part Number, identifies the Federal Item Name (in all capital letters) followed by a minimum description when needed. The last line below the description is the CAGE (Commercial and Government Entity Code) (in parenthesis) and the part number.

Column (3), Usable On Code, when applicable, gives you a code if the item you need is not the same for different models of equipment.

Column (4), UM (unit of measure) indicates how the item is issued for the National Stock Number shown in column (1).

Column (5), Qty Recm, indicates the quantity recommended.

Usable on codes are identified as follows:

Code	Used on
CWB	MKT-75
DDN	MKT-75A
DHL	MKT-82
DZE	MKT-85
EDD	MKT-85S (Air Force Only)
EVF	MKT-90
FMT	MKT-95
FRW	MKT-99

Table 1. Additional Authorization List

(1) NATIONAL STOCK NUMBER	(2) DESCRIPTION, CAGEC, & PART NUMBER	(3) USABLE ON CODE	(4) U/M	(5) QTY RECM
4610-00-268-9890	BAG, WATER STERILIZING	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	1
7330-01-078-5706	BOARD, FOOD SLICING & CHOPPING	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	1
7310-00-842-9247 OR 7310-01-017-1285 OR 7310-01-113-9172	BURNER UNIT, M2/M2A/M2A W/SAFETY DEVICE (81337) 5-11-1255	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	4
7240-01-337-5269	CAN, FUEL, MILITARY, 5 GALLON (36976) A-A-59592	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	3
7240-00-089-3827	CAN, WATER, PLASTIC, 5-GALLON	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	8
7360-01-419-8500	FOOD CONTAINER, INSULATED (58563) A-A-52193, SIZE 1, CLASS 2	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	4
7340-00-223-7791	FORK, 15-INCH A-A-52204, TYPE I, SIZE 1	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	1
7340-00-223-7792	FORK, 21-INCH A-A-52204, TYPE I, SIZE 2	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	1
7330-00-248-1153	LADLE A-A-1956, SIZE 3	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	1
6260-00-837-0996	LANTERN, GASOLINE (58536) A-A-52078	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	3
7330-00-153-9749	PIN, ROLLING, WOODEN 23 X 3-1/2 IN. A-A-2368	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	1
8340-00-262-5767	REPAIR KIT, TENTAGE (81349) MIL-C-3372	DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	1
7340-00-240-7080	SPOON, 15-INCH A-A-1082, TYPE I, SIZE 2	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	1
7340-00-205-1421	SPOON, SERVING, SLOTTED 15-INCH A-A-1082, TYPE III, SIZE 2	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	2
7240-00-177-6154	SPOUT, CAN, GASOLINE	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	1
7330-00-616-0997	TONGS, FOOD SERVICE, 12-INCH A-A-52117, SIZE 3	CWB, DDN, DZE, EDD, DHL, EVF, FMT, FRW	EA	2
7360-01-476-6715	GRIDDLE ASSEMBLY W/ 4-INCH FLANGE, 5-13-6516 (81337)	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	1

Table 1. Additional Authorization List

(1) NATIONAL STOCK NUMBER	(2) DESCRIPTION, CAGEC, & PART NUMBER	(3) USABLE ON CODE	(4) U/M	(5) QTY RECM
7360-01-476-6723	GREASE FUNNEL ASSEMBLY, 5-13-6517 (81337)	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	1
7330-01-411-9788	OPENER, CAN, MOUNTED (81337) A-A-52206, TYPE IV, GR. B	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	1
7330-01-476-6657	CAN OPENER ADAPTER, 5-13-6515 (81337)	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	1
4110-01-452-7317	CHEST, ICE STORAGE A-A-52218 (21669)	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	1
7360-01-476-6635	EXHAUST FAN ASSY , MKT-I, 3-INCH HOSE CLAMP, 3-INCH DIAMETER X 12 FOOT DRYER HOSE, HEATER VENT WELDMENT, PORTABLE PROP 5-16-6388 (81337)	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	1
6230-01-465-8931	OVERHEAD FLUORESCENT LIGHT SET P/N 31-5025E	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	1
	LIGHT SET HANGERS, 3955T334 (2V507)	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	4
6150-01-374-4603	EXTENSION CORD, 6-FOOT, 7469K12 (1BD74)	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	1
5975-01-476-7146	DUPLEX OUTLET AND CABLE ASSY, MKT-I, 5-13-6395-2 (81337)	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	1
7220-01-476-6674	RUBBER FLOOR MATTING (CENTER), MKT-I, 5-13-6396-1 (81337)	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	1
7220-01-476-6861	RUBBER FLOOR MATTING (SIDES), MKT-I, 5-13-6396-3 (81337)	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	2
7220-01-476-6860	RUBBER FLOOR MATTING(FRONT/REAR), MKT-I, 5-13-6396-2 (81337)	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	2
5411-01-476-6862	COVER, END, SMALL, MKT-I, 5-13-6406 (81337)	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	2
5411-01-476-7130	SCREEN ASSY, END, LARGE, MKT-I, 5-13-6408 (81337)	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	2
5411-01-476-7132	SCREEN ASSY, END, SMALL, MKT-I, 5-13-6409 (81337)	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	2
5411-01-476-7134	COVER, END, LARGE, MKT-I, 5-13-6410 (81337)	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	2
5411-01-476-7140	SCREEN ASSY, SIDE, MKT-I, 5-13-6412 (81337)	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	2
5411-01-476-7136	ROOF CANOPY ASSY, MKT-I, 5-13-6413 (81337)	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	2

Table 1. Additional Authorization List

(1) NATIONAL STOCK NUMBER	(2) DESCRIPTION, CAGEC, & PART NUMBER	(3) USABLE ON CODE	(4) U/M	(5) QTY RECM
5411-01-476-7141	TRAVEL COVER ASSY, FRONT, MKT-I, 5-13-6414 (81337)	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	1
5411-01-476-7143	TRAVEL COVER ASSY, REAR, MKT-I, 5-13-6415 (81337)	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	1
5411-01-476-7144	TRAVEL COVER ASSY, LEFT SIDE, MKT-I, 5-13-6416-1 (81337)	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	1
5411-01-476-7145	TRAVEL COVER ASSY, RIGHT SIDE, MKT-I, 5-13-6416-2 (81337)	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	1
5411-01-476-6663	COVER, SIDE ASSY, MKT-I, 5-13-6417 (81337)	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	2
5411-01-476-6678	COLD WEATHER SKIRT ASSY, ROADSIDE, MKT-I, 5-13-6418-1 (81337)	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	1
5411-01-476-6703	COLD WEATHER SKIRT ASSY, CURBSIDE, MKT-I, 5-13-6419-1 (81337)	CWB, DDN, DZE, EDD, DHL, EVF, FMT	EA	1

**MOBILE KITCHEN TRAILER (MKT)
EXPENDABLE AND DURABLE ITEMS LIST**

SCOPE

This work package lists expendable and durable items that you will need to operate and maintain the Mobile Kitchen Trailer. This listing is for information only and is not authority to requisition the listed items. These items are authorized to you by CTA 50-790, Expendable/Durable Items (except medical, Class V repair parts, and heraldic items), or CTA 8-100, Army Medical Department Expendable/Durable Items.

EXPLANATION OF COLUMNS

- a. Column (1), Item Number. This number is assigned to the entry in the listing and is referenced in the narrative instructions to identify the item.
- b. Column (2), Level. This column identifies the lowest level of maintenance that requires the item.
- c. Column (3), National Stock Number. This is the national stock number assigned to the item which you can use to requisition it.
- d. Column (4), Item Name, Description, Commercial and Government Entity Code (CAGEC), and Part Number. This provides the other information you need to identify the item.
- e. Column (5), Unit of Measure (U/M). This code shows the physical measurement or Count of an item, such as gallon, dozen, gross, etc.

EXPENDABLE AND DURABLE ITEMS LIST

Table 1. Expendable and Durable Items List

(1) Item Number	(2) Level	(3) National/NATO Stock Number	(4) Description	(5) UIM
1	F	8040-00-148-7182	Adhesive, Rubber	OZ
2	C	9130-00-160-1818	Gasoline, Combat (See Note 1)	GA
3	F	9150-00-223-4004	Grease, Molybdenum Disulphate	OZ
4	O	9150-00-823-7860	Lubricating Compound, Silicone	OZ
5	C	7920-00-205-3570	Rag, Wiping (See Note 2)	LB
6	C	7920-00-205-1711	Rag, Wiping (See Note 3)	LB
7	F		Sealant, Polyurethane 676(94836)	OZ
8	O	6850-00-274-5421	Solvent, Degreasing MIL-PRF-680	OZ
9	O		Fuel, Diesel	GA

**NOTES**

1. Gasoline is used in the lanterns and the M2/M2A Burner Units.
2. White colored rags are used for cleaning of cooking equipment and cabinets.
3. Mixed color rags are used for heavy cleaning of ramps, platforms, jacks. etc. They also may be used by mechanics for wiping oil and grease.

**MOBILE KITCHEN TRAILER (MKT)
MKT-I IMPROVEMENT KIT COMPONENT LISTING**

INTRODUCTION

The MKT-I Improvement Kit was made available in order to replace some of the components of older MKT models. The MKT-I Improvement kit can be applied to the MKT-75, MKT-75A, MKT-82, MKT-85, MKT-85S, MKT-90, and MKT-95. The current fielded version of the MKT already has these new components and does not require any upgrade. Procedures for the installation of the various MKT-I components can be found in work package 0012. The components included in the MKT-I Improvement Kit are listed in Table 1.

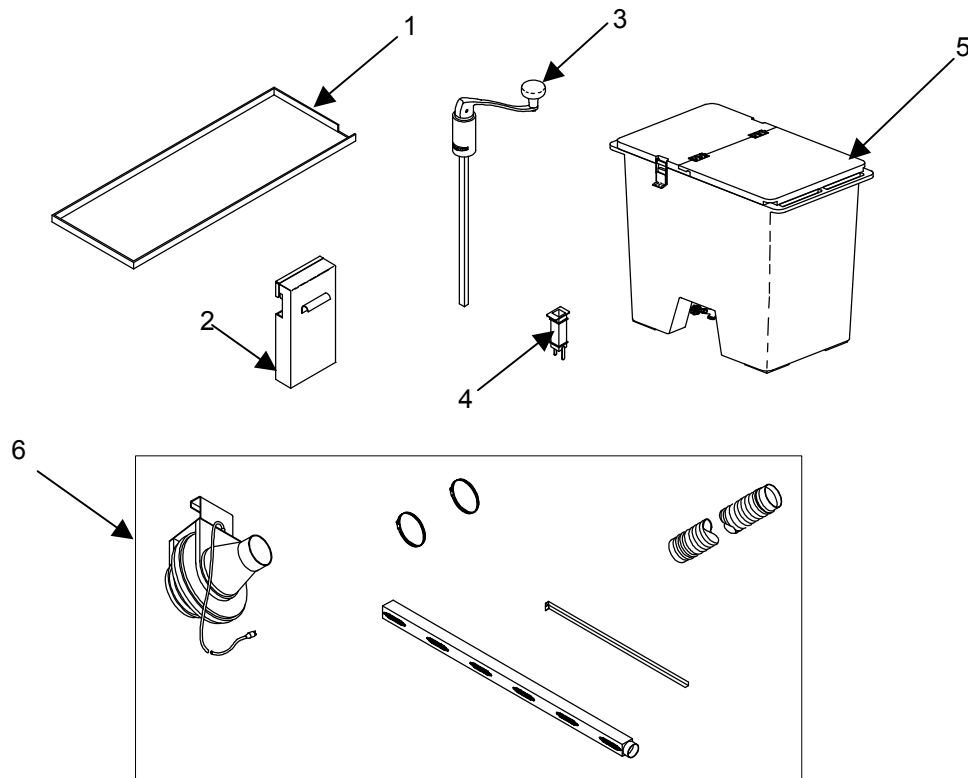


Table 1. MKT-I Improvement Kit Components

(1) ILLUS NUMBER	(2) NATIONAL STOCK NUMBER	(3) DESCRIPTION, PART NUMBER AND (CAGEC)	(4) USABLE ON CODE	(5) U/M	(6) QTY RQR
1	7360-01-476-6715	Griddle assembly w/4-inch flange, 5-13-6516 (81337)		EA	1
2	7360-01-476-6723	Grease funnel assembly, 5-13-6517 (81337)		EA	1
3	7330-01-411-9788	Opener, can, mounted A-A-52206 (81337)		EA	1
4	7330-01-476-6657	Can opener adapter, 5-13-6515 (81337)		EA	1
5	4110-01-452-7317	Chest, ice storage A-A-52218 (81337)		EA	1
6	7360-01-476-6635	Exhaust fan assy, MKT-I, 2 three-Inch hose clamps, 3-inch diameter x 12 foot dryer hose, Heater vent weldment, Portable prop 5-13-6388 (81337)		EA	1

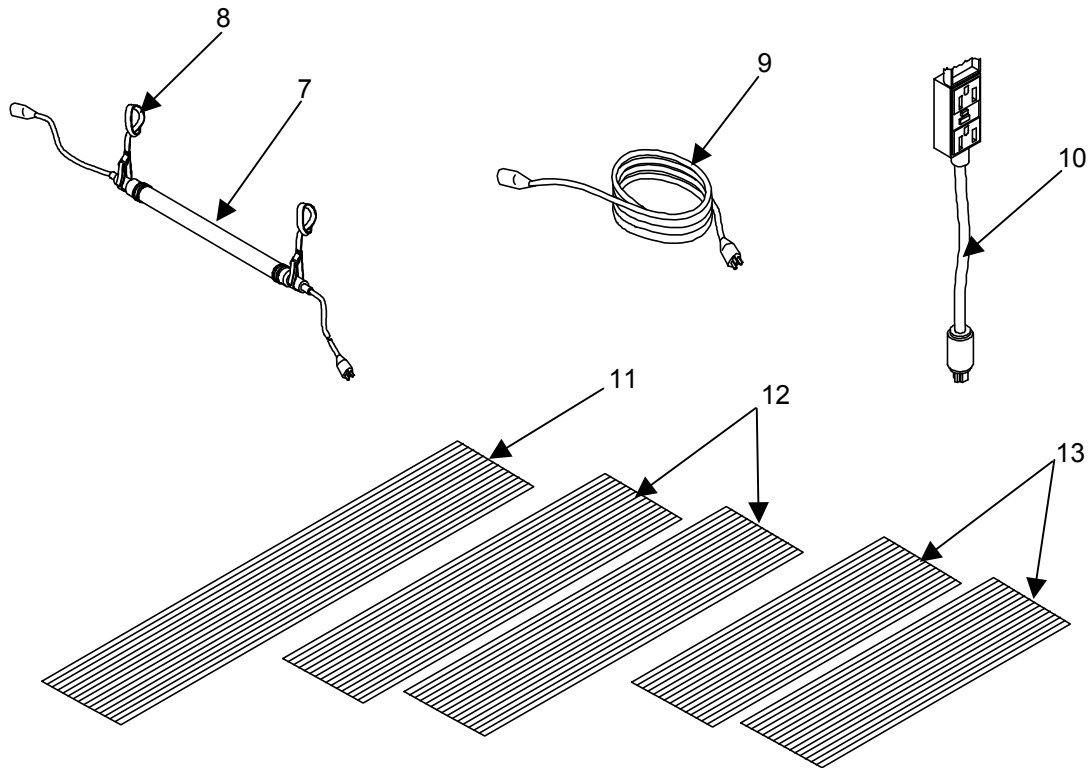


Table 1. MKT-I Improvement Kit Components – continued

(1) ILLUS NUMBER	(2) NATIONAL STOCK NUMBER	(3) DESCRIPTION, PART NUMBER AND (CAGEC)	(4) USABLE ON CODE	(5) U/M	(6) QTY RQR
7	6230-01-465-8931	Overhead fluorescent light set, 31-5025E (06967)		EA	1
8		Light set hangers, 3955T334 (2V507)		EA	4
9	6150-01-374-4603	Extension cord, 6-foot		EA	1
10	5975-01-476-7146	Duplex outlet and cable assy, MKT-I, 5-13-6395-2 (81337)		EA	1
11	7220-01-476-6674	Rubber floor matting (Center), MKT-I, 5-13-6396-1 (81337)		EA	1
12	7220-01-476-6861	Rubber floor matting (Sides), MKT-I, 5-13-6396-3 (81337)		EA	2
13	7220-01-476-6860	Rubber floor matting (Front/Rear), MKT-I, 5-13-6396-2 (81337)		EA	2

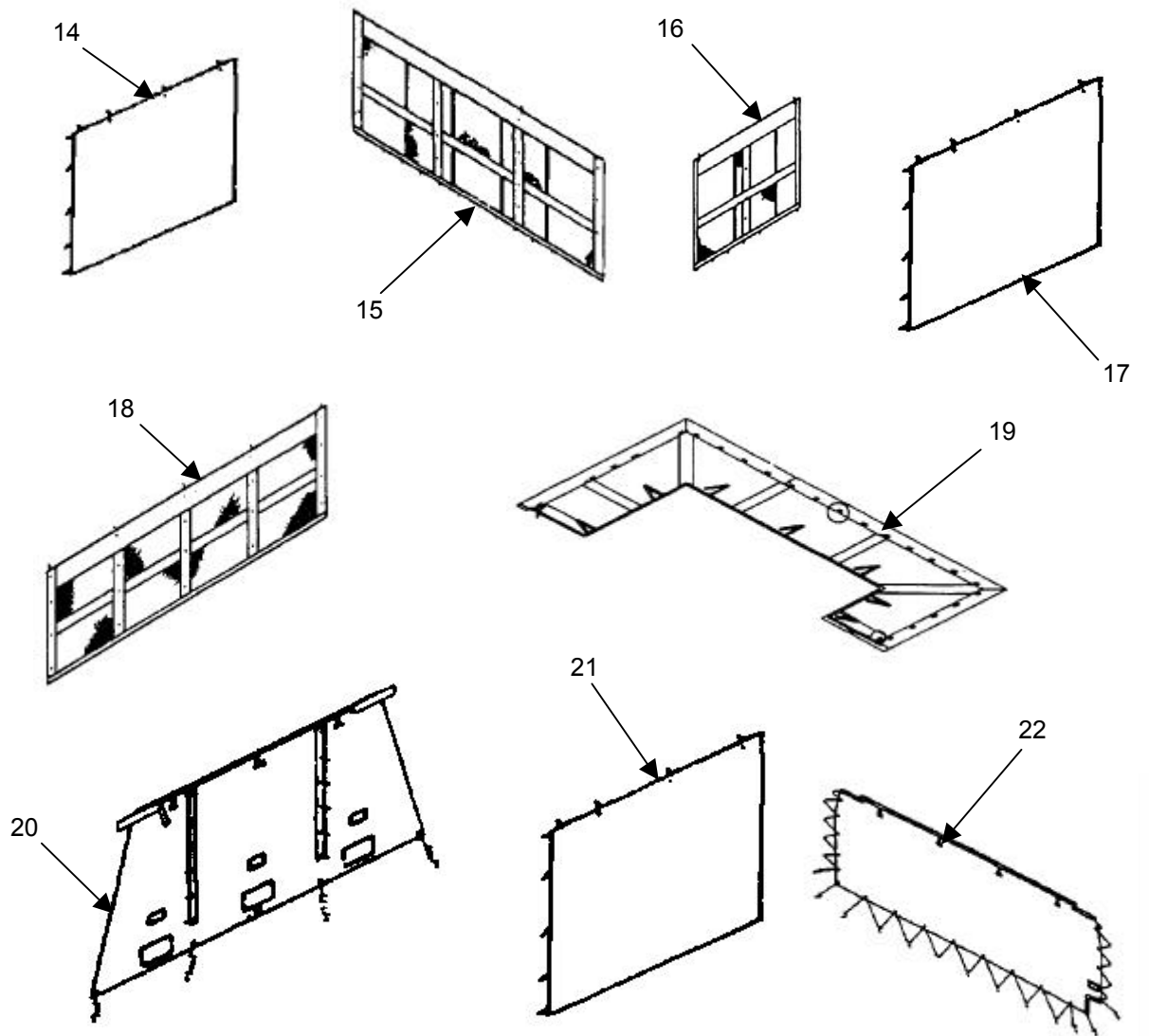


Table 1. MKT-I Improvement Kit Components – continued

(1) ILLUS NUMBER	(2) NATIONAL STOCK NUMBER	(3) DESCRIPTION, PART NUMBER AND (CAGEC)	(4) USABLE ON CODE	(5) U/M	(6) QTY RQR
14	5411-01-476-6862	Cover, end, small, MKT-I, 5-13-6406 (81337)		EA	2
15	5411-01-476-7130	Screen assy, end, large, MKT-I, 5-13-6408 (81337)		EA	2
16	5411-01-476-7132	Screen assy, end, small, MKT-I, 5-13-6409 (81337)		EA	2
17	5411-01-476-7134	Cover, end, large, MKT-I, 5-13-6410 (81337)		EA	2
18	5411-01-476-7140	Screen assy, side, MKT-I, 5-13-6412 (81337)		EA	2
19	5411-01-476-7136	Roof canopy assy, MKT-I, 5-13-6413 (81337)		EA	2
20	5411-01-476-7141	Travel cover assy, front, MKT-I, 5-13-6414 (81337)		EA	1
21	5411-01-476-7143	Travel cover assy, rear, MKT-I, 5-13-6415 (81337)		EA	1
22	5411-01-476-7144	Travel cover assy, left side, MKT-I, 5-13-6416-1 (81337)		EA	1

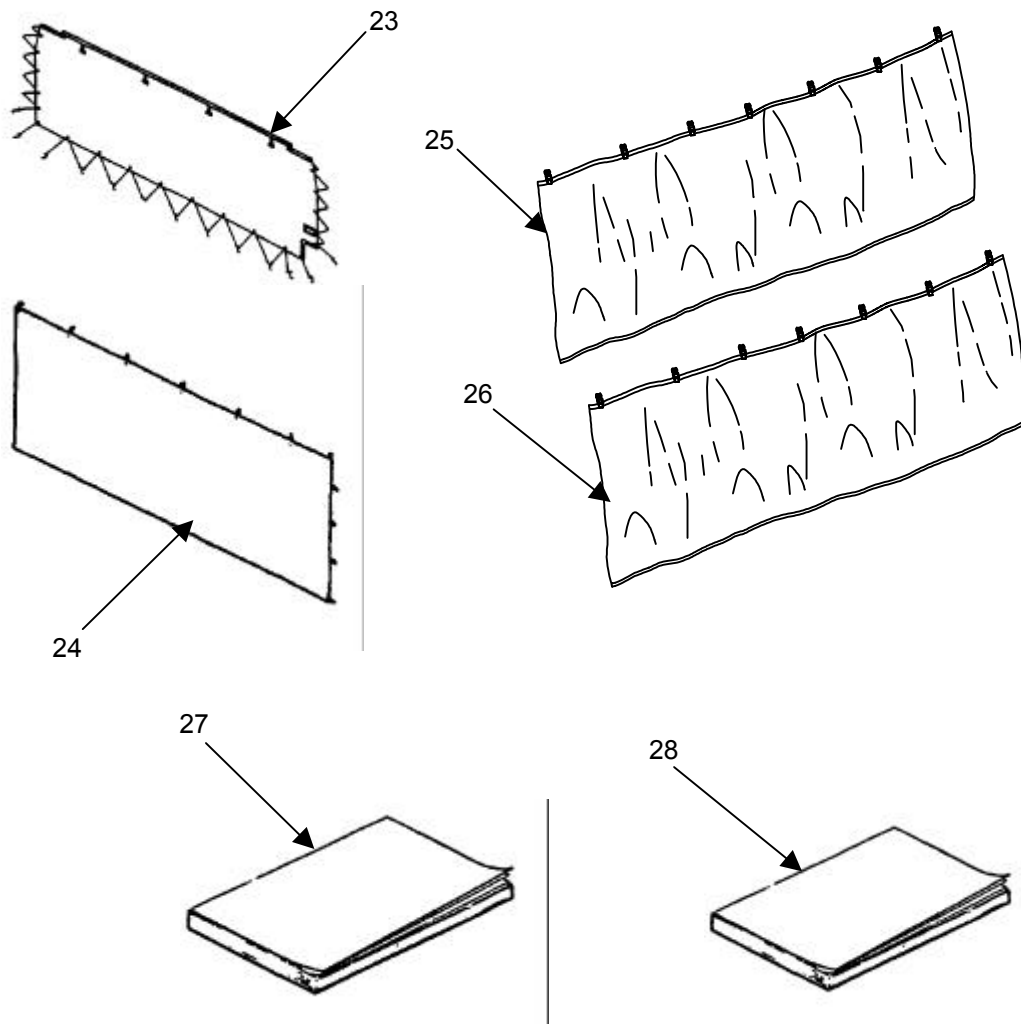


Table 1. MKT-I Improvement Kit Components – continued

(1) ILLUS NUMBER	(2) NATIONAL STOCK NUMBER	(3) DESCRIPTION, PART NUMBER AND (CAGEC)	(4) USABLE ON CODE	(5) U/M	(6) QTY RQR
23	5411-01-476-7145	Travel cover assy, right side, MKT-I, 5-13-6416-2 (81337)		EA	1
24	5411-01-476-6663	Cover, side assy, MKT-I, 5-13-6417 (81337)		EA	2
25	5411-01-476-6678	Cold weather skirt assy, roadside, MKT-I, 5-13-6418-1 (81337)		EA	1
26	5411-01-476-6703	Cold weather skirt assy, curbside, MKT-I, 5-13-6419-1 (81337)		EA	1
27		Technical manual, TM 10-7360-206-13 (81337)		EA	1
28		Technical manual, TM 9-2330-213-14&P (81337)		EA	1

TM 10-7360-206-13
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Warningsa

By Order of the Secretary of the Army:

Official:



JOEL B. HUDSON

*Administrative Assistant to the
Secretary of the Army*

0208501

ERIC K. SHINSEKI
*General, United States Army
Chief of Staff*

DISTRIBUTION:

To be distributed in accordance with Initial Distribution Number (IDN) 251033, requirements for TM 10-7360-206-13.

These are the instructions for sending an electronic 2028

The following format must be used if submitting an electronic 2028. The subject line must be exactly the same and all fields must be included; however only the following fields are mandatory: 1, 3, 4, 5, 6, 7, 8, 9, 10, 13, 15, 16, 17, and 27.

From: "Whomever" <whomever@avma27.army.mil>

To: amssbriml@natick.army.mil

Subject: DA Form 2028

1. From: Joe Smith
2. Unit: home
3. Address: 4300 Park
4. City: Hometown
5. St: MO
6. Zip: 77777
7. Date Sent: 19-OCT-93
8. Pub no: 55-2840-229-23
9. Pub Title: TM
10. Publication Date: 04-JUL-85
11. Change Number: 7
12. Submitter Rank: MSG
13. Submitter FName: Joe
14. Submitter MName: T
15. Submitter LName: Smith
16. Submitter Phone: 123-123-1234
17. Problem: 1
18. Page: 2
19. Paragraph: 3
20. Line: 4
21. NSN: 5
22. Reference: 6
23. Figure: 7
24. Table: 8
25. Item: 9
26. Total: 123
27. Text:

This is the text for the problem below line 27.

RECOMMENDED CHANGES TO PUBLICATIONS AND BLANK FORMS For use of this form, see AR 25-30; the proponent agency is ODISC4.						Use Part II (reverse) for Repair Parts and Special Tool Lists (RPSTL) and Supply Catalogs/Supply Manuals (SC/SM).	DATE 21 October 2003
TO: (Forward to proponent of publication or form) (Include ZIP Code) COMMANDER U.S. ARMY TANK-AUTOMOTIVE AND ARMAMENT COMMAND ATTN: AMSTA-LC-CECT 15 KANSAS STREET NATICK, MA 01760-5052						FROM: (Activity and location) (Include ZIP Code) <i>PFC Jane Doe</i> <i>CO A 3rd Engineer BR</i> <i>Ft. Leonardwood, MO 63108</i>	
PART I – ALL PUBLICATIONS (EXCEPT RPSTL AND SC/SM) AND BLANK FORMS							
PUBLICATION/FORM NUMBER TM 10-1670-296-23&P				DATE 30 October 2002	TITLE Unit Manual for Ancillary Equipment for Low Velocity Air Drop Systems		
ITEM NO.	PAGE NO.	PARA-GRAPH	LINE NO. *	FIGURE NO.	TABLE NO.	RECOMMENDED CHANGES AND REASON <i>(Provide exact wording of recommended changes, if possible).</i>	
	0036 00-2				1	<i>In table 1, Sewing Machine Code Symbols, the second sewing machine code symbol should be MD ZZ not MD 22.</i> <i>Change the manual to show Sewing Machine, Industrial: Zig-Zag; 308 stitch; medium-duty; NSN 3530-01-181-1421 as a MD ZZ code symbol.</i>	
<small>*Reference to line numbers within the paragraph or subparagraph.</small>							
TYPED NAME, GRADE OR TITLE Jane Doe, PFC				TELEPHONE EXCHANGE/AUTOVON, PLUS EXTENSION 508-233-4141		SIGNATURE Jane Doe <i>Jane Doe</i>	

TO: <i>(Forward direct to addressee listed in publication)</i> COMMANDER U.S. ARMY TANK-AUTOMOTIVE AND ARMAMENT COMMAND ATTN: AMSTA-LC-CECT 15 KANSAS STREET NATICK, MA 01760-5052	FROM: <i>(Activity and location) (Include ZIP Code)</i> <i>PFC Jane Doe</i> <i>CO A 3rd Engineer BR</i> <i>Ft. Leonardwood, MO 63108</i>	DATE 21 October 2003
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PART II – REPAIR PARTS AND SPECIAL TOOL LISTS AND SUPPLY CATALOGS/SUPPLY MANUALS

PUBLICATION NUMBER TM 10-1670-296-23&P	DATE 30 October 2002	TITLE Unit Manual for Ancillary Equipment for Low Velocity Air Drop Systems
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PAGE NO.	COLM NO.	LINE NO.	NATIONAL STOCK NUMBER	REFERENCE NO.	FIGURE NO.	ITEM NO.	TOTAL NO. OF MAJOR ITEMS SUPPORTED	RECOMMENDED ACTION
0066 00-1					4			<i>Callout 16 in figure 4 is pointed to a <u>D-Ring</u>. In the Repair Parts List key for figure 4, item 16 is called a <u>Snap Hook</u>. Please correct one or the other.</i>

PART III – REMARKS *(Any general remarks or recommendations, or suggestions for improvement of publications and blank forms. Additional blank sheets may be used if more space is needed.)*

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TYPED NAME, GRADE OR TITLE	TELEPHONE EXCHANGE/AUTOVON, PLUS EXTENSION	SIGNATURE
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For use of this form, see AR 25-30; the proponent agency is ODISC4.							
TO: (Forward to proponent of publication or form) (Include ZIP Code) Commander U.S. Army Tank-automotive and Armament Command ATTN: AMSTA-LC-CECT Kansas Street, Natick, MA 01760-5052						FROM: (Activity and location) (Include ZIP Code)	
PART I – ALL PUBLICATIONS (EXCEPT RPSTL AND SC/SM) AND BLANK FORMS							
PUBLICATION/FORM NUMBER TM 10-7360-206-13				DATE 31 March 2002		TITLE Operator's, Unit And Direct Support Maintenance Manual Kitchen, Field, Trailer Mounted	
ITEM NO.	PAGE NO.	PARA-GRAPH	LINE NO. *	FIGURE NO.	TABLE NO.	RECOMMENDED CHANGES AND REASON <i>(Provide exact wording of recommended changes, if possible).</i>	
<i>*Reference to line numbers within the paragraph or subparagraph.</i>							
TYPED NAME, GRADE OR TITLE				TELEPHONE EXCHANGE/AUTOVON, PLUS EXTENSION		SIGNATURE	

TO: <i>(Forward direct to addressee listed in publication)</i> Commander U.S. Army Tank-automotive and Armament Command ATTN: AMSTA-LC-CECT Kansas Street, Natick, MA 01760-5052	FROM: <i>(Activity and location) (Include ZIP Code)</i>	DATE
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PART II – REPAIR PARTS AND SPECIAL TOOL LISTS AND SUPPLY CATALOGS/SUPPLY MANUALS

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PART III – REMARKS *(Any general remarks or recommendations, or suggestions for improvement of publications and blank forms. Additional blank sheets may be used if more space is needed.)*

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TYPED NAME, GRADE OR TITLE	TELEPHONE EXCHANGE/AUTOVON, PLUS EXTENSION	SIGNATURE
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The Metric System and Equivalents

Linear Measure

1 centimeter = 10 millimeters = .39 inch
 1 decimeter = 10 centimeters = 3.94 inches
 1 meter = 10 decimeters = 39.37 inches
 1 dekameter = 10 meters = 32.8 feet
 1 hectometer = 10 dekameters = 328.08 feet
 1 kilometer = 10 hectometers = 3,280.8 feet

Weights

1 centigram = 10 milligrams = .15 grain
 1 decigram = 10 centigrams = 1.54 grains
 1 gram = 10 decigrams = .035 ounce
 1 dekagram = 10 grams = .35 ounce
 1 hectogram = 10 dekagrams = 3.52 ounces
 1 kilogram = 10 hectograms = 2.2 pounds
 1 quintal = 100 kilograms = 220.46 pounds
 1 metric ton = 10 quintals = 1.1 short tons

Liquid Measure

1 centiliter = 10 milliliters = .34 fl. ounce
 1 deciliter = 10 centiliters = 3.38 fl. ounces
 1 liter = 10 deciliters = 33.81 fl. ounces
 1 dekaliter = 10 liters = 2.64 gallons
 1 hectoliter = 10 dekaliters = 26.42 gallons
 1 kiloliter = 10 hectoliters = 264.18 gallons

Square Measure

1 sq. centimeter = 100 sq. millimeters = .155 sq. inch
 1 sq. decimeter = 100 sq. centimeters = 15.5 sq. inches
 1 sq. meter (centare) = 100 sq. decimeters = 10.76 sq. feet
 1 sq. dekameter (are) = 100 sq. meters = 1,076.4 sq. feet
 1 sq. hectometer (hectare) = 100 sq. dekameters = 2.47 acres
 1 sq. kilometer = 100 sq. hectometers = .386 sq. mile

Cubic Measure

1 cu. centimeter = 1000 cu. millimeters = .06 cu. inch
 1 cu. decimeter = 1000 cu. centimeters = 61.02 cu. inches
 1 cu. meter = 1000 cu. decimeters = 35.31 feet

Approximate Conversion Factors

<i>To change</i>	<i>To</i>	<i>Multiply by</i>	<i>To change</i>	<i>To</i>	<i>Multiply by</i>
inches	centimeters	2.540	ounce-inches	newton-meters	.007062
feet	meters	.305	centimeters	inches	.394
yards	meters	.914	meters	feet	3.280
miles	kilometers	1.609	meters	yards	1.094
square inches	square centimeters	6.451	kilometers	miles	.621
square feet	square meters	.093	square centimeters	square inches	.155
square yards	square meters	.836	square meters	square feet	10.764
square miles	square kilometers	2.590	square meters	square yards	1.196
acres	square hectometers	.405	square kilometers	square miles	.386
cubic feet	cubic meters	.028	square hectometers	acres	2.471
cubic yards	cubic meters	.765	cubic meters	cubic feet	35.315
fluid ounces	milliliters	29.573	cubic meters	cubic yards	1.308
pints	liters	.473	milliliters	fluid ounces	.034
quarts	liters	.946	liters	pints	2.113
gallons	liters	3.785	liters	quarts	1.057
ounces	grams	28.349	liters	gallons	.264
pounds	kilograms	.454	grams	ounces	.035
short tons	metric tons	.907	kilograms	pounds	2.205
pound-feet	newton-meters	1.356	metric tons	short tons	1.102
pound-inches	newton-meters	.11296			

Temperature (Exact)

_F	Fahrenheit temperature	5/9 (after subtracting 32)	Celsius temperature	_C
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PIN: 032795-000